



# American BBQ Pulled Pork Enchiladas

with Charred Corn Salsa & Yoghurt

Grab your Meal Kit  
with this symbol



Hands-on: 30-40 mins  
Ready in: 35-45 mins

Cheesy, saucy and smokey - this American and Mexican fusion is an explosion of colour and flavour! From the tasty BBQ sauce to the succulent pulled pork and cooling yoghurt, every bite will knock your socks off!

## Pantry items

Olive Oil, Brown Sugar, Butter,  
White Wine Vinegar

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You will need

Large frying pan · Medium or large baking dish

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	½	1
garlic	3 cloves	6 cloves
carrot	1	2
butter*	20g	40g
passata	½ box (100g)	1 box (200g)
brown sugar*	1 tsp	2 tsp
pulled pork	1 packet	1 packet
All-American spice blend	½ sachet	1 sachet
BBQ sauce	½ packet (20g)	1 packet (40g)
water*	¼ cup	½ cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 medium packet	1 large packet
sweetcorn	1 tin (125g)	1 tin (300g)
tomato	1	2
coriander	1 bag	1 bag
white wine vinegar*	drizzle	drizzle
Greek-style yoghurt	1 packet (100g)	1 packet (200g)

\*Pantry items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	3588kJ (857Cal)	597kJ (142Cal)
Protein (g)	36.2g	6g
Fat, total (g)	44.8g	7.5g
- saturated (g)	18.8g	3.1g
Carbohydrate (g)	70.4g	11.7g
- sugars (g)	26.8g	4.5g
Sodium (mg)	2095mg	349mg

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](http://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



### Get prepped

Preheat the oven to **200°C/180°C fan-forced**. Finely chop the **brown onion** (see ingredients). Finely chop the **garlic**. Grate the **carrot** (unpeeled).



### Make the sauce

In a large frying pan, melt the **butter** over a medium-high heat. Cook 1/2 the **garlic** until fragrant, **1 minute**. Add the **passata** (see ingredients) and **brown sugar** until slightly reduced, **2-3 minutes**. Transfer to a bowl.



### Make the filling

Return the frying pan to a medium-high heat. Add the **onion** and **carrot** and cook, stirring occasionally, until just softened, **3-4 minutes**. Add the remaining **garlic** and cook until softened, **1 minute**. Add another drizzle of **olive oil** with the **pulled pork** and **All-American spice blend** (see ingredients) and cook until fragrant, **1 minute**. Add the **BBQ sauce** (see ingredients) and stir to combine. Add the **water** and cook, stirring, until well combined, **1 minute**.

**TIP:** Add a dash more water if the mixture looks a little dry!



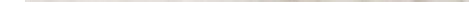
### Bake the enchiladas

Place the **mini flour tortillas** on a flat surface and fill each with 1/4 cup of the **enchilada filling**. Roll the **tortillas** to enclose the filling and place, seam-side down, in a baking dish. Top the **enchiladas** with the **sauce** and **shredded Cheddar cheese**. Bake until the cheese is golden, **10-15 minutes**.



### Make the salsa

While the enchiladas are in the oven, wipe out the frying pan and return to a high heat. Drain the **sweetcorn** and add to the frying pan. Cook, tossing occasionally, until lightly charred, **5-6 minutes**. Transfer to a large bowl. Roughly chop the **tomato** and **coriander**. Add to the **the corn** and drizzle with **white wine vinegar** and **olive oil**. Season with **salt** and **pepper**. Toss to combine.



### Serve up

Divide the pulled pork enchiladas between plates and top with the **Greek-style yoghurt** and the charred corn salsa.

### Enjoy!