



# Cheesy Beef, Pepper and Corn Enchiladas

with DIY Pico de Gallo

**FAMILY** 30 Minutes



Ground Beef



Beef Broth Concentrate



Green Bell Pepper



Corn Kernels



Mexican Seasoning



Garlic Salt



Flour Tortillas, 6"



Monterey Jack Cheese, shredded



Green Onion



Lime



Grape Tomatoes



Cilantro



Sour Cream



All-Purpose Flour

**HELLO DIY ENCHILADA SAUCE**  
*Making your own couldn't be more simple!*

# Start Strong

Before starting, preheat your broiler to high and wash and dry all produce.

## Bust Out

Large Non-Stick Pan, Small Pot, Whisk, Zester, 9x13-Inch Baking Dish, Small Bowl, Measuring Cups, Measuring Spoons, Medium Bowl

## Ingredients

|                                | 4 Person |
|--------------------------------|----------|
| Ground Beef                    | 500 g    |
| Beef Broth Concentrate         | 2 pc     |
| Green Bell Pepper              | 200 g    |
| Corn Kernels                   | ½ cup    |
| Mexican Seasoning              | 2 tbsps  |
| Garlic Salt                    | ¾ tsp    |
| Flour Tortillas, 6"            | 12       |
| Monterey Jack Cheese, shredded | 1 cup    |
| Green Onion                    | 2        |
| Lime                           | 1        |
| Grape Tomatoes                 | 227 g    |
| Cilantro                       | 7 g      |
| Sour Cream                     | 12 tbsps |
| All-Purpose Flour              | 1 tbsps  |
| Oil*                           |          |
| Salt and Pepper*               |          |

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*



### 1. MAKE SAUCE

Heat a small pot over medium heat. Add **1 tbsp oil** then sprinkle over the **flour** and **half the Mexican seasoning**. Whisk together. Add the **broth concentrates** and **1 cup water**. Bring to a boil, then reduce the heat to medium-low. Simmer until slightly thickened, 8-9 min.



### 4. BROIL ENCHILADAS

Drizzle the tops of the **enchiladas** with the **remaining enchilada sauce** and sprinkle with the **cheese**. Broil in **middle** of oven until the **cheese** has melted and crisped, 3-4 min.



### 2. PREP AND COOK FILLING

While the **sauce** cooks, core, then cut **bell peppers** into ½-inch pieces. Heat a large non-stick pan over medium high heat. When hot, add **½ tbsp oil**, then the **beef, peppers, ¼ tsp garlic salt** and **remaining Mexican seasoning**. Cook, stirring occasionally, until **peppers** are tender-crisp and **beef** is cooked through, 4-5 min.\*\* Remove from heat.



### 5. MAKE TOPPINGS

While the **enchiladas** broil, zest, then juice the **lime**. Halve the **tomatoes**. Thinly slice the **green onions**. Roughly chop the **cilantro**. Stir together the **sour cream** and **lime zest** in a small bowl. Season with **salt** and **pepper**. Set aside. Stir together the **tomatoes, lime juice** and **green onions** in a medium bowl. Season with **salt** and **pepper**. Set aside.



### 3. ASSEMBLE ENCHILADAS

Stir **half the enchilada sauce, corn** and **3 tbsp sour cream** into the **beef-mixture**. Season with **pepper**. Spray or brush a 9x13-inch baking dish with some **oil**. Place **one tortilla** on your cutting board. Top with **¼ cup beef mixture**. Roll up to close and place, seam side down, in the prepared baking dish. Repeat with the **remaining tortillas** and **beef mixture**.



### 6. FINISH AND SERVE

Divide the **enchiladas** between plates. Top with the **pico de gallo** and a dollop of **lime crema**.

## Dinner Solved!

## Contact

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