



Cheesy Pork Enchiladas and DIY Enchilada Sauce

with Sour Cream and Cilantro

35 Minutes



Ground Pork



Onion, sliced



Green Bell Pepper



Mexican Seasoning



Cheddar Cheese, shredded



Sour Cream



Cilantro



Flour Tortillas, 6-inch



All-Purpose Flour



Chicken Broth Concentrate

HELLO DIY ENCHILADA SAUCE

Making enchilada sauce couldn't be more simple - or tasty!

Start here

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

Bust out

Measuring spoons, medium pot, measuring cups, whisk, large non-stick pan, 8x8-inch baking dish

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Onion, sliced	56 g	113 g
Green Bell Pepper	200 g	400 g
Mexican Seasoning	1 tbsp	2 tbsp
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	6 tbsp	12 tbsp
Cilantro	7 g	14 g
Flour Tortillas, 6-inch	6	12
All-Purpose Flour	½ tbsp	1 tbsp
Chicken Broth Concentrate	2	3
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°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.

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1 Make enchilada sauce

Heat a medium pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then sprinkle over **½ tbsp flour** (dbl for 4 ppl) and whisk together until no clumps remain. Whisk in **Mexican Seasoning, broth concentrate** and **½ cup water** (dbl for 4 ppl). Bring to a boil, then reduce the heat to medium-low. Simmer, until **sauce** is slightly thickened, 6-8 min. Remove from heat and set aside.



2 Prep

Core, then cut **pepper** into ¼-inch strips. Roughly chop **cilantro**.



3 Cook filling

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions** and **peppers**. Cook, stirring often, until **peppers** soften, 5-6 min. Season with **salt** and **pepper**. Transfer **veggies** to a plate. Add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.** Season with **salt** and **pepper**. Return **veggies** to the pan. Stir in **half the enchilada sauce**, then remove from heat.



4 Assemble enchiladas

Lightly oil an 8x8-inch baking dish (use a 9x13-inch dish for 4 ppl). Place **one tortilla** on a clean work surface. Top with **½ cup pork mixture**. Roll up to close and place, seam-side down, in the prepared baking dish. Repeat with **remaining tortillas** and **remaining pork mixture**, using **½ cup of mixture** per **tortilla**.



5 Broil enchiladas

Drizzle tops of **enchiladas** with remaining **enchilada sauce** and sprinkle **cheese** over top. Broil in the **middle** of the oven, until **cheese melts** and edges of **tortillas** are slightly crispy, 2-3 min. (**TIP:** Keep an eye on enchiladas so they do not burn!)



6 Finish and serve

Divide **enchiladas** between plates. Dollop with **sour cream** and sprinkle **cilantro** over top.

Dinner Solved!