



# ONE-PAN PORK ENCHILADAS VERDES

with Mexican Cheese Blend & Hot Sauce Crema

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Long Green  
Pepper



2 | 4  
Scallions



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



1 tsp | 2 tsp  
Hot Sauce



10 oz | 20 oz  
Ground Pork



1 TBSP | 2 TBSP  
Southwest  
Spice Blend



7.06 oz | 14.12 oz  
Green Salsa



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



½ Cup | 1 Cup  
Mexican Cheese  
Blend  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



### HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Ground Beef\*\*

Calories: 830



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 830



HELLO

### GREEN SALSA

Mild, tomatillo-based sauce—punchy and vibrant with fresh, tangy flavor

### ALLIUM-AZING

Why separate the scallion whites from the greens? The whites are better for cooking while the greens are better for topping.

### BUST OUT

- Small bowl
- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

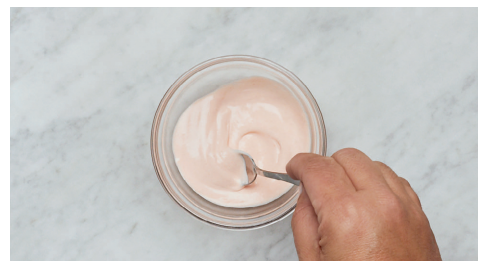
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### 1 PREP

- Heat broiler to high. **Wash and dry produce.**
- Halve, deseed, and thinly slice **green pepper** crosswise into strips. Trim and thinly slice **scallions**, separating whites from greens.



### 2 MAKE CREMA

- In a small bowl, combine **sour cream** with **hot sauce** to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



### 3 COOK PEPPER

- Heat a **drizzle of oil** in a large, preferably ovenproof, pan over medium-high heat. Add **green pepper**; season with **salt** and **pepper**. Cook, stirring, until pepper is softened and lightly blistered, 5-7 minutes.



### 4 COOK FILLING

- Add a **drizzle of oil**, **pork\***, **scallion whites**, and **Southwest Spice Blend** to pan with **green pepper**; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 3-5 minutes.
- Stir in **¼ of the salsa** (you'll use the rest in the next step); taste and season with **salt** and **pepper**.
- Turn off heat; transfer **filling** to a medium bowl. Wipe out pan.

- Swap in **beef\*** for pork; cook 4-6 minutes.



### 5 ASSEMBLE ENCHILADAS

- Place a **small amount of filling** on one half of each **tortilla**. Roll up tortillas, starting with filled sides, to create **enchiladas**. Place, seam sides down, in pan used for filling. **TIP: For 4 servings or if pan isn't ovenproof, place enchiladas in a 9-by-13-inch baking dish.**
- Top with **remaining salsa** and sprinkle with **Mexican cheese blend**.



### 6 FINISH & SERVE

- Broil **enchiladas** until browned and bubbly, 3-4 minutes. **TIP: Watch carefully to avoid burning.**
- Drizzle with **crema** and sprinkle with **scallion greens**. Serve.

\*Ground Pork is fully cooked when internal temperature reaches 160°.

\*Ground Beef is fully cooked when internal temperature reaches 160°.