



# ONE-PAN TURKEY ENCHILADAS VERDES

with Mexican Cheese Blend & Hot Sauce Crema

ONE PAN

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Long Green  
Pepper



2 | 4  
Scallions



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



1 tsp | 2 tsp  
Hot Sauce



10 oz | 20 oz  
Ground Turkey



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



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## HELLO

### GREEN SALSA

This tomatillo-based sauce adds a bright, tangy twist to Mexican-style dishes.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 800





# HELLO FRESH

## ALLIUM-AZING

When cooking with scallions, make it a habit to separate the white portion from the green. The white parts take better to cooking, while the crunch and vibrant color of raw greens make them a perfect garnish.

## 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, core, 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 GREEN 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**, **turkey\***, and **scallion whites** to pan with **green pepper**. Season with **Southwest Spice Blend**, **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 to a medium bowl. Wipe out pan.



### 5 ASSEMBLE ENCHILADAS

- Place a small amount of **turkey filling** on one half of each **tortilla**. Roll up tortillas, starting with filled sides, to create **enchiladas**. Place, seam sides down, in pan used to cook 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 Turkey is fully cooked when internal temperature reaches 165°.