

INGREDIENTS

2 PERSON | 4 PERSON



Long Green Pepper



10 oz | 20 oz Ground Beef**



Flour Tortillas Contains: Soy, Wheat



Sour Cream



1 TBSP | 2 TBSP Southwest Spice Blend



7.06 oz | 14.12 oz Green Salsa

1 tsp | 2 tsp

Hot Sauce



1/2 Cup | 1 Cup Mexican Cheese Blend Contains: Milk



ANY ISSUES WITH YOUR ORDER? 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 packagerest assured it contains the correct amount.

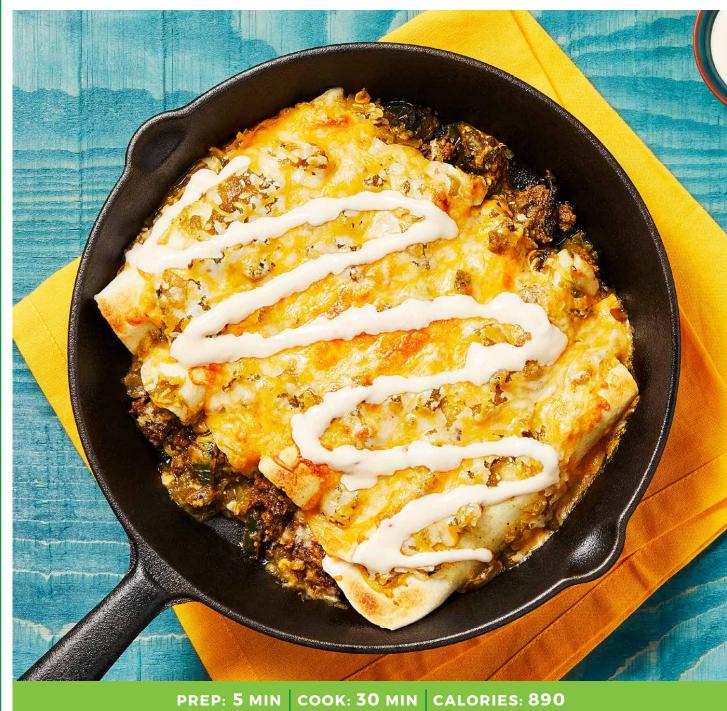
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HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

ONE-PAN BEEF ENCHILADAS VERDES

with Mexican Cheese Blend & Hot Sauce Crema





NICE & NEAT

A super easy trick for keeping enchiladas neatly rolled? Arrange the tortillas seam sides down in the pan to prevent them from unfolding as they bake!



1 PREP

- Adjust rack to top position and heat broiler to high. **Wash and dry produce.**
- Halve, core, and thinly slice green pepper crosswise into strips.



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 softened and lightly blistered. 5-7 minutes.

BUST OUT

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



4 COOK FILLING

- Add another drizzle of oil and beef*
 to pan with green pepper. Season
 with Southwest Spice Blend, salt,
 and pepper. Cook, breaking up meat
 into pieces, until browned and cooked
 through, 4-6 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 beef 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



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

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