



NACHO PARTY PORK CASSEROLE

with Refried Beans, Pico, Guacamole, Sour Cream & Tortilla Chips

INGREDIENTS

4 PERSON | 8 PERSON



1 | 2
Onion



¼ oz | ½ oz
Cilantro



1 | 2
Lime



20 oz | 40 oz
Ground Pork



1 | 1
Tex-Mex
Paste



2 TBSP | 4 TBSP
Fajita Spice
Blend



16 oz | 32 oz
Refried Black
Beans



8 oz | 16 oz
Pico de Gallo



1 Cup | 2 Cups
Mexican Cheese
Blend
Contains: Milk



½ Cup | 1 Cup
Guacamole



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



3 oz | 6 oz
Blue Corn Tortilla
Chips
Contains: Sesame

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



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

HELLO

BIG BATCH

This hearty crowd-pleaser feeds 2x the folks—
perfect for a family dinner + leftovers!



**FAMILY
DINNER**

Bring the gang together
over a wholesome meal
everyone will love.

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 770



2X FLAVOR SAVOR

Refrigerate leftover casserole and toppings in separate airtight containers (store chips at room temperature). To reheat, transfer casserole to a microwave-safe plate and microwave until warmed through, 2-3 minutes.

BUST OUT

- Baking dish
- Paper towels
- Large pan
- Can opener
- Kosher salt
- Black pepper
- Nonstick cooking spray
- Cooking oil (1 tsp | 2 tsp)

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1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. Coat an 8-by-8-inch baking dish (9-by-13-inch baking dish for 8 servings) with nonstick cooking spray and set aside. Wash and dry produce.
- Halve, peel, and finely dice onion. Roughly chop cilantro. Quarter lime.



3 ASSEMBLE & BAKE CASSEROLE

- In prepared baking dish, layer half the pork mixture (using a slotted spoon), half the refried beans, half the pico de gallo (draining first), and half the Mexican cheese blend. Repeat with remaining pork mixture, remaining refried beans, remaining pico de gallo, and remaining cheese.
- Bake casserole on middle rack until cheese melts, 8-10 minutes.



2 COOK PORK

- Heat a drizzle of oil in a large, preferably nonstick, pan over high heat. Add pork*, onion, and half the Tex-Mex paste (all for 8 servings). Season with Fajita Spice Blend, salt, and pepper.
- Cook, breaking up meat into pieces, until onion is tender and pork is cooked through, 6-8 minutes. (For 8, cook in batches, adding a drizzle of oil for each batch, or use a second large pan.)
- Remove from heat. Carefully blot any excess grease in pan with paper towels.



4 FINISH & SERVE

- Garnish casserole with cilantro.
- Serve family style with guacamole, sour cream, lime wedges, and tortilla chips on the side.

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