

INGREDIENTS

2 PERSON | 4 PERSON











Tex-Mex Paste



1½ TBSP | 3 TBSP

Sour Cream

Contains: Milk

1 TBSP | 2 TBSP Southwest Spice



Flour Tortillas Contains: Soy, Wheat

Scallions

10 oz | 20 oz

Ground Beef**



Tomato Paste



½ Cup | 1 Cup Mexican Cheese Blend Contains: Milk



ANY ISSUES WITH YOUR ORDER? 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 packagerest 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.

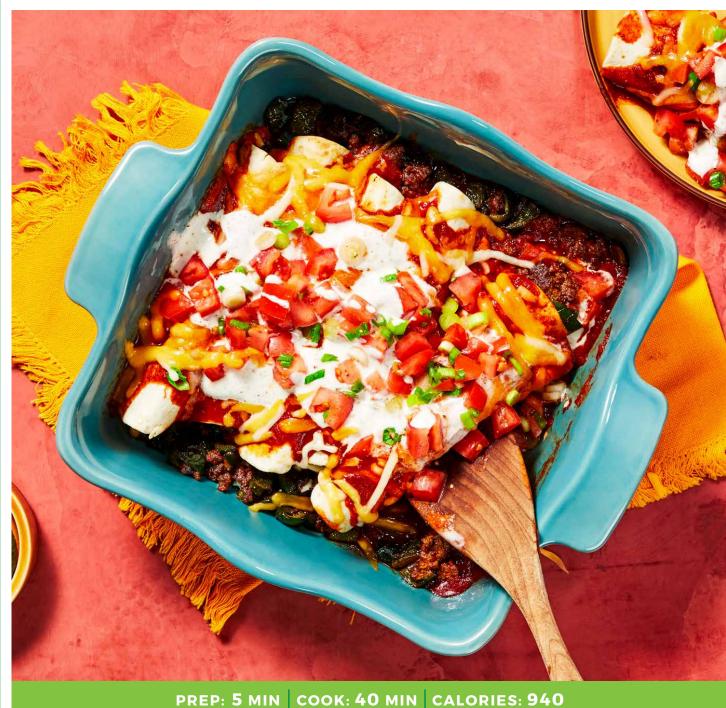


10 oz | 20 oz S Organic Ground Beef**



TEX-MEX BEEF & PEPPER ENCHILADAS

with Pico de Gallo & Lime Crema





HELLO

PICO DE GALLO

A refreshing tomato topper for hearty baked enchiladas

STIR THINGS UP

We recommend using a small whisk or fork to help fully incorporate the tomato and Tex-Mex pastes when making the sauce in step 5. This will not only make it extra smooth but also help evenly distribute the flavors.

BUST OUT

- 2 Small bowls
- Baking dish
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)

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1 PREP

- · Adjust rack to top position and preheat oven to 475 degrees. Wash and dry produce.
- Dice tomato. Core. deseed. and dice green pepper. Trim and thinly slice scallions. Quarter lime.



2 MAKE PICO & CREMA

- In a small bowl, combine tomato. scallions, a drizzle of oil, and juice from one lime wedge (two wedges for 4 servings). Season with salt and pepper.
- In a separate small bowl, combine sour cream with lime juice to taste. Add water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper.



3 MAKE FILLING

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add green pepper, salt, and pepper; cook until iust softened. 3-4 minutes. Transfer to a plate.
- Add another **drizzle of oil** to same pan. Add beef*, half the Tex-Mex paste, half the Southwest Spice Blend (you'll use the rest of the Southwest Spice Blend later), salt, and pepper. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. TIP: If there's excess grease in your pan. carefully pour it out.
- Return green pepper to pan; stir to combine. Turn off heat.



Swap in **organic beef*** for beef.



4 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 an 8-by-8-inch baking dish (9-by-13inch dish for 4 servings) or an ovenproof pan.



5 MAKE SAUCE & BAKE

- In a medium bowl or liquid measuring cup, combine tomato paste, remaining Tex-Mex paste, remaining Southwest Spice Blend, and 1/2 cup water (3/4 cup for 4 servings).
- Pour over **enchiladas** to thoroughly coat. Sprinkle with **Mexican** cheese blend.
- Bake on top rack until sauce is bubbly and cheese has melted, 3-5 minutes.



6 SERVE

• Top enchiladas with lime crema and pico de gallo. Divide between plates and serve with any remaining lime wedges on the side.