



# ONE-PAN BEEF ENCHILADAS VERDES

with Mexican Cheese Blend & Hot Sauce Crema

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Long Green  
Pepper



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



1 tsp | 2 tsp  
Hot Sauce



10 oz | 20 oz  
Ground Beef\*\*



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.

### HELLO

### GREEN SALSA

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



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 910



## 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!

## BUST OUT

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

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### 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.



### 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. **TIP: If there's excess grease in your pan, carefully pour it out.**
- Stir in **one-quarter 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**.



### 6 FINISH & SERVE

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

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