

INGREDIENTS

2 PERSON | 4 PERSON



Long Green Pepper



1 | 2 Chili Pepper



6 12 Flour Tortillas Contains: Soy, Wheat





Scallions



Black Beans



1 TBSP | 2 TBSP Southwest Spice Blend



7.06 oz | 14.12 oz Green Salsa



¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk



1½ TBSP | 3 TBSP Sour Cream 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 packagerest assured it contains the correct amount.



HelloCustom

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.





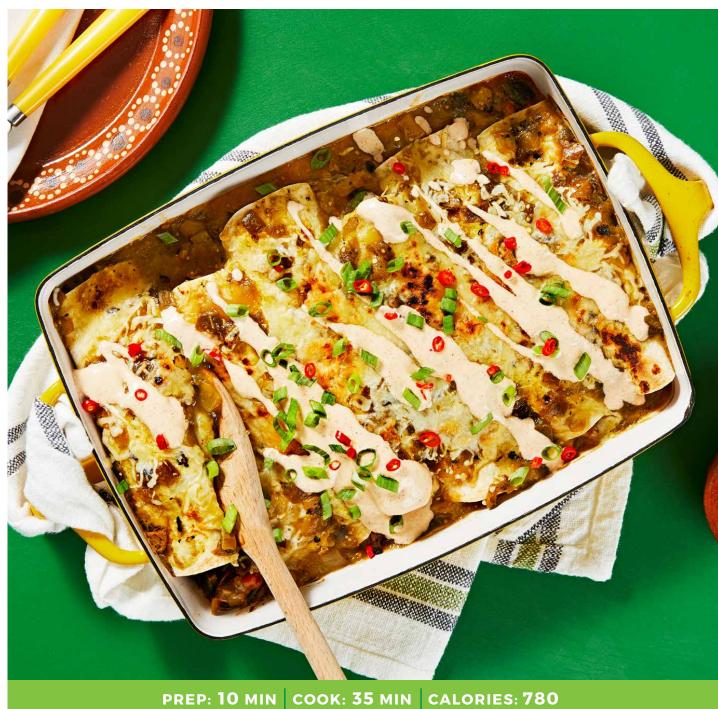


10 oz | 20 oz Ground Turkey

G Calories: 1140 Calories: 990

SALSA VERDE BLACK BEAN ENCHILADAS

with Green Pepper, Monterey Jack & Spiced Crema





HELLO

SALSA VERDE

This tomatillo-based topping adds bright, tangy flavor.

RED HOT CHILI PEPPER

Don't let its size fool you: Our little chili pepper packs a punch! Add as much or as little as you like. You're the cheft

BUST OUT

- Strainer
- Small pot
- 2 Small bowls
 Potato masher
- Large pan
- Baking dish
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

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- (5) *Ground Beef is fully cooked when internal temperature
- *Ground Turkey is fully cooked when internal temperature



1 PREP

- Adjust rack to top position and preheat oven to 475 degrees. Wash and dry produce.
- Core, deseed, and dice green pepper. Finely dice tomato. Trim and thinly slice scallions, separating whites from greens. Thinly slice chili.
- Drain beans over a small bowl reserving liquid.



2 COOK GREEN PEPPER

- Heat a drizzle of oil in a large pan over medium-high heat. Add green pepper and cook until just softened, 3-4 minutes.
- Once green pepper is softened, add beef* or turkey*; season with salt and pepper. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.



 Reserve ½ tsp Southwest Spice Blend (1 tsp for 4 servings) in a second small bowl

for step 6.

- Once green pepper is softened, add tomato, scallion whites, half the beans, remaining Southwest Spice Blend, 2 TBSP reserved bean liquid (you'll use the remaining beans and more bean liquid in the next step) to pan. Cook, stirring, until fragrant and warmed through, 2-3 minutes. Season with salt and pepper.
- Cook through this step as instructed, using pan with green pepper and beef or turkey.



4 MASH BEANS

- Heat a large drizzle of oil in a small pot over medium-high heat. Add remaining beans and cook, stirring, until slightly softened 2-3 minutes
- Add 3 TBSP reserved bean liquid (1/3 cup for 4 servings). (You may have some bean liquid left over.) Simmer until warmed through, 1-2 minutes.
- Reduce heat to low and stir in 1 TBSP butter (2 TBSP for 4).
- Turn off heat; mash with a potato masher or fork until mostly smooth. Season generously with salt and pepper.



5 MAKE ENCHILADAS

- Spread tortillas with mashed beans. Place a small amount of filling on one half of each tortilla. Roll up tortillas, starting with filled sides, and place, seam sides down, in an 8-by-11-inch baking dish or ovenproof pan. (For 4 servings, use a 9-by-13-inch baking dish or two smaller ones.)
- Top with enough salsa to generously coat (you may have some left over). Sprinkle with Monterey Jack.
- · Bake on top rack until salsa is bubbly and cheese melts 3-5 minutes



6 MAKE CREMA & SERVE

- While enchiladas bake, add sour cream to bowl with reserved Southwest Spice Blend. Stir in warm water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper.
- Top baked enchiladas with crema, scallion greens, and as much chili as you like. Divide between plates and serve.