



ONE-PAN BEEF ENCHILADAS VERDES

with Mexican Cheese Blend & Hot Sauce Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Long Green
Pepper



2 | 4
Scallions



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.



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
Chopped Chicken
Breast

Calories: 730



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



HELLO

GREEN SALSA

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

ALLIUM-AZING

When cooking with scallions, make it a habit to separate the white portion from the green. The white parts take better to cooking, while the crunch and vibrant color of raw greens make them a perfect garnish.

BUST OUT

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

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

*Chicken is fully cooked when internal temperature reaches 165°.



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. Trim and thinly slice **scallions**, separating whites from greens.



4 COOK FILLING

- Add another **drizzle of oil**, **beef***, and **scallion whites** 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.
- Carefully drain any excess grease from pan. 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.

- 🔪 Open package of **chicken*** and drain off any excess liquid. Cook through this step as instructed, swapping in chicken (no need to break into pieces!) for beef.



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**.



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**.



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 green pepper is softened and lightly blistered, 5-7 minutes.



6 FINISH & SERVE

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