

INGREDIENTS

2 PERSON | 4 PERSON



Scallions



1 TBSP | 2 TBSP Southwest Spice Blend



½ Cup(s) | 1 Cup(s) Mexican Cheese Blend Contains: Milk



3 TBSP | 6 TBSP Sour Cream Contains: Milk



1 tsp | 2 tsp Hot Sauce



1 2 Long Green Pepper



Green Salsa



6 | 12 Flour Tortillas Contains: Soy, Wheat



10 oz | 20 oz Ground Beef**



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.

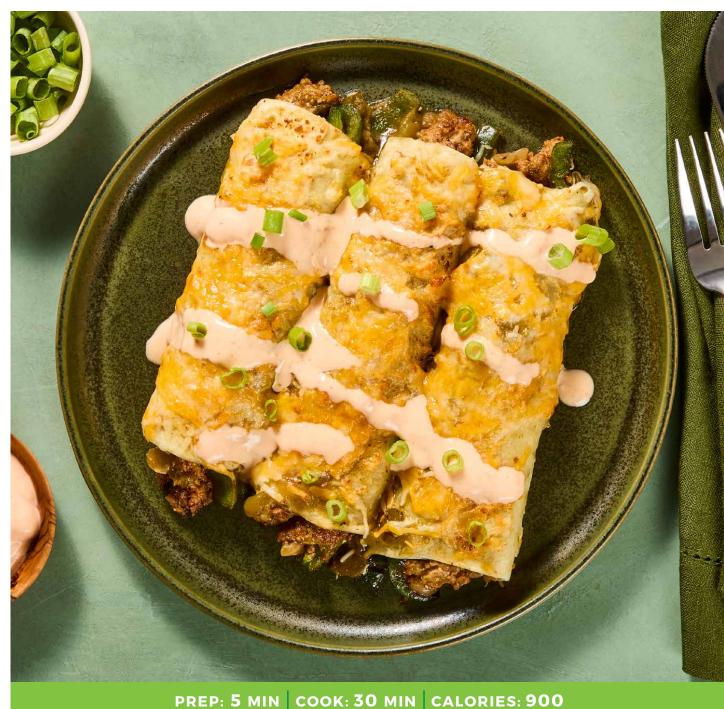


10 oz | 20 oz Chopped Chicken



ONE-PAN BEEF ENCHILADAS VERDES

with Mexican Cheese Blend & Hot Sauce Crema





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

Medium bowl

- Small bowl
- Large pan
- Kosher Salt
- Black Pepper
- Cooking Oil

MORE IS MORE

For 2X protein or veggies, cook in batches or larger cooking vessels (this may require longer cook times-follow the visual and temperature cues). For 3 servings, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. For 6 servings, simply triple the 2-serving recipe.

For HelloCustom nutritional information, please refer to HelloFresh.com

HOW WAS YOUR MEAL?



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



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.



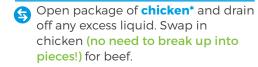
3 COOK PEPPER

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



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 1/4 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 sprinkle with scallion greens. Serve.

^{*}Ground Meat is fully cooked when internal temperature

