Prep & Bake Cheesy Chicken Enchiladas

with Salsa Verde & Sour Cream

Prep & Bake 35-45 Minutes · Calories: 590 · Protein: 36 g

Ingredients 2 Person | 4 Person

- **1 | 2** Oven-Ready Tray
- **8 oz | 16 oz** Sous Vide Chopped Chicken
- **1 TBSP | 2 TBSP** Southwest Spice Blend
- **1 tsp | 2 tsp** Hot Sauce
- **1 | 2** Green Salsa
- **½ Cup(s) | 1 Cup(s)** Mexican Cheese Blend
- **6 | 12** Flour Tortillas
- **1½ TBSP | 3 TBSP** Sour Cream

Customizable Meal

If you chose to personalize your meal, refer to the separate **HelloCustom** card or scan here for instructions.

Hello

Southwest Spice Blend

Chili powder, garlic, and cumin bring major flavor to any dish.

Before you start

Oven-Lovin' Tray

Our oven-ready tray makes life even easier—no pots or pans to clean! If the tray is dented in transit, no worries! Simply smooth it out with your fingers. (You can also use an 8-inch baking dish.)

Cooking tools

large bowl

Nutrition

Nutrients	per serving
Calories:	590
Total Fat:	26g
Saturated Fat:	12g
Sodium:	2160mg
Total Carbohydrate:	48g
Dietary Fiber:	1g
Added Sugars:	3g
Protein:	36g

Allergens

mexican cheese blend (contains: milk), flour tortillas (contains: soy, wheat), sour cream (contains: milk)

Cook for YOUR Crowd

Our recipes are customizable!

Double Protein/Veggies? Cook in batches or use a larger pan—it may take longer, so follow visual and temp cues.

Making 3 Servings? Lighten up on the seasoning and any other ingredients you like—this will keep the balance just right.

Making 6 Servings? Just triple the 2-serving recipe—easy!

For HelloCustom nutritional information, please refer to HelloFresh.com.

1 Prep

- Adjust rack to middle position and preheat oven to 425 degrees.
- Place **chicken** in a large bowl; using two forks **(or your hands!)**, shred into smaller pieces. Add **Southwest Spice Blend** and **half the green salsa** **(you'll use the rest in the next step)**; stir to combine.

2 Assemble Enchiladas

- Place a **small amount of filling** on **one half of each tortilla.** Roll up tortillas, starting with filled sides, to create enchiladas. Arrange, seam sides down, in **oven-ready tray**. Top with **remaining green salsa** and sprinkle evenly with **Mexican cheese blend**. **(For 4 servings, evenly divide ingredients between two trays.)**

3 Bake Enchiladas

- Bake **enchiladas** on middle rack **(be sure your oven has preheated!)** until chicken is warmed through and cheese is melted and browned, 25-30 minutes. **(For 4 servings, bake two trays side by side on middle rack.)**

4 Finish & Serve

- Drizzle **enchiladas** with **sour cream** and as much **hot sauce** as you like. Divide between plates and serve.

Wash and dry fresh produce. Wash hands and surfaces after handling raw pork, meat, poultry, fish, shellfish, or eggs. Consuming raw or undercooked pork, meat, poultry, fish, shellfish, or eggs may increase your risk of foodborne illness. Go to hellofresh.com/about/faq for safe cooking guidelines.

How was your meal?

Scan here to rate your recipe!

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