



Beef Enchiladas “Divorciadas”

with Red & Green Salsas, Rice & Cheese

Big Batch Dinner 45-60 Minutes · Calories: 960 · Protein: 42 g



Ingredients 2 Person | 4 Person



2 | 4
Scallions



1 TBSP | 2 TBSP
Fajita Spice Blend



1 TBSP | 2 TBSP
Mexican Spice Blend



2 tsp | 4 tsp
Garlic Powder



1 | 2
Green Salsa



1 Cup(s) | 2 Cup(s)
Mexican Cheese Blend



4½ TBSP | 9 TBSP
Sour Cream



2 | 4
Beef Stock Concentrates



20 oz | 40 oz
Ground Beef



1 | 2
Green Bell Pepper



10 oz | 20 oz
Mild Red Enchilada Sauce



¾ Cup(s) | 1½ Cup(s)
White Rice



12 | 24
Flour Tortillas

Customizable Meal

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



Hello

Big Batch

This hearty crowd-pleaser feeds 2x the folks—perfect for a family dinner + leftovers!

Before you start

Enchiladas Divorciadas

Also called “Christmas enchiladas,” the name refers to the two separate sides of this dish—one with red sauce and one with green!

Cooking tools

small pot, large pan, baking dish, medium bowl

Pantry ingredients

kosher salt, black pepper, cooking oil

Nutrition

Nutrients	per serving
Calories:	960
Total Fat:	46g
Saturated Fat:	21g
Sodium:	2010mg
Total Carbohydrate:	84g
Dietary Fiber:	2g
Added Sugars:	4g
Protein:	42g

Allergens

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

Cook for YOUR Crowd

Our recipes are customizable!

Making 6-8 servings? If you're on a 3-person plan, you'll have enough ingredients! Reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount.

Making 12 Servings? If you're on a 6-person plan, you'll have enough ingredients! Just triple the 4-serving recipe—easy! You may need to cook in batches or use a larger pan—it may take longer, so follow visual and temp cues.

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



1 Prep

- Adjust rack to middle position (**middle and top positions for 8 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Core, deseed, and dice **bell pepper** into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens.



4 Cook Beef

- Add **beef*** to pan used for bell pepper; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and almost cooked through, 3-4 minutes. **TIP: If there's excess grease in your pan, carefully pour it out.**
- Stir in **bell pepper, scallion whites, Mexican Spice Blend, garlic powder,** and **stock concentrates** until thoroughly combined and beef is cooked through, 1 minute more. Taste and season with **salt** and **pepper** if desired.
- Turn off heat. Transfer **beef mixture** to a medium bowl (**large bowl for 8 servings**).

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



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.



2 Cook Rice

- In a small pot, combine **rice, Fajita Spice Blend, 1¼ cups water (2¼ cups for 8 servings),** and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until tender, 15-20 minutes.
- Keep covered off heat until ready to use in Step 5.



5 Assemble & Bake

- Once **rice** is done, transfer to bowl with **beef mixture**; stir to combine.
- Place a **small amount of filling** on one half of each **tortilla**. Roll up tortillas, starting with filled sides, to create **enchiladas**. Place, seam sides down, in a 9-by-13-inch baking dish (**two baking dishes for 8 servings**). **TIP: If you have any extra filling left over, serve it on the side!**
- Top half the enchiladas with **enchilada sauce**; top remaining enchiladas with **green salsa**. Sprinkle evenly with **Mexican cheese blend**.
- Bake on middle rack until lightly browned and cheese has melted, 15-18 minutes. (**For 8, bake on middle and top racks, swapping rack positions halfway through.**)



3 Cook Bell Pepper

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **bell pepper** and season with **salt** and **pepper**; cook, stirring occasionally, until just beginning to brown, 3-4 minutes. Transfer to a plate. (**Keep the heat on—you'll add more to the pan in the next step!**)



6 Finish & Serve

- Remove **enchiladas** from oven; top with **sour cream** and **scallion greens**.
- Serve enchiladas family style or divide between plates.

How was your meal?

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