



BEEF ENCHILADAS VERDES

with Mexican Cheese & Hot Sauce Crema

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Poblano Pepper



2 | 4
Scallions



4 TBSP | 8 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: Wheat



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk

HELLO

GREEN SALSA

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



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 900



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

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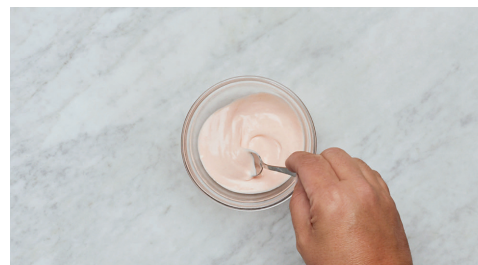
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* Ground Beef is fully cooked when internal temperature reaches 160°.



1 PREP

- Adjust rack to top position and heat broiler to high. **Wash and dry produce.**
- Halve, core, and thinly slice **poblano** 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 POBLANO

- Heat a **drizzle of oil** in a large, preferably ovenproof, pan over medium-high heat. Add **poblano**; season with **salt** and **pepper**. Cook, stirring, until poblano is softened and lightly blistered, 5-7 minutes.



4 COOK FILLING

- Add another **drizzle of oil**, **beef***, and **scallion whites** to pan with **poblano**. Season with **Southwest Spice**, **salt**, and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in $\frac{1}{4}$ 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**.



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.