



CHEESY BLACK BEAN ENCHILADAS

with Old El Paso™ Enchilada Sauce, Cilantro, Pico de Gallo & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tomato



¼ oz | ¼ oz
Cilantro



1 | 2
Red Onion



1 | 1
Lime



1 | 2
Long Green Pepper



1 | 2
Black Beans



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1 TBSP | 2 TBSP
Southwest Spice Blend



6 | 12
Flour Tortillas
Contains: Soy, Wheat



10 oz | 10 oz
Old El Paso™ Mild Red Enchilada Sauce



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
Ground Beef**

Calories: 1260



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 890



OLD EL PASO™ MILD RED ENCHILADA SAUCE

Old El Paso™ Mild Red Enchilada Sauce is a family favorite! The mild blend of Mexican-inspired spices make this sauce a staple in many kitchens.



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

HOW YOU BEAN?

PSA: Don't toss that liquid from your black beans! You'll use it in step 3 of this recipe to make the filling extra thick and creamy, and in step 4 for smoother mashed beans.

BUST OUT

- Strainer
 - Potato masher
 - 3 Small bowls
 - Baking dish
 - Large pan
 - Can opener
 - Small pot
-
- Kosher salt
 - Black pepper
 - Cooking oil (2 tsp | 2 tsp)
(1 tsp | 1 tsp)
 - Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 475 degrees. **Wash and dry produce.**
- Dice **tomato**. Roughly chop **cilantro**. Halve, peel, and finely dice **onion**. Quarter **lime**. Core, deseed, and dice **green pepper**. Drain **beans** over a small bowl, reserving **liquid**.



2 MAKE PICO & CREMA

- In a second small bowl, combine **tomato**, **cilantro**, **2 TBSP onion** (4 TBSP for 4 servings), and a **squeeze of lime juice** to taste. Season with **salt** and **pepper**.
- In a third small bowl, combine **sour cream** with a squeeze of lime juice to taste. Season with **salt** and **pepper**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **beef*** and season with **salt** and **pepper**; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. (TIP: If there's excess grease in your pan, carefully pour it out.) Reserve pan with beef for the next step.



4 MASH BEANS

- Meanwhile, heat a **drizzle of oil** in a small pot over medium-high heat. Add **remaining beans**; cook, stirring, until slightly softened, 2-3 minutes.
- Add **3 TBSP bean liquid** (5 TBSP for 4 servings). (You may have some bean liquid left over.) Simmer until warmed through, 1-2 minutes.
- Lower heat, then stir in **1 TBSP butter** and **salt** (we used 1/2 tsp). (For 4, use 2 TBSP butter and 1 tsp salt.)
- Turn off heat; mash with a potato masher or fork until mostly smooth. Season with **pepper**.



5 ASSEMBLE ENCHILADAS

- Spread **tortillas** with **mashed beans**. 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 an 8-by-11-inch baking dish or large ovenproof pan. (For 4 servings, use a 9-by-13-inch dish or two smaller ones.)



3 MAKE FILLING

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper**; cook, stirring, until slightly softened, 2-3 minutes.
- Add **remaining onion**; cook until just softened, 2-3 minutes.
- Add **Southwest Spice Blend**, **half the beans**, and **2 TBSP bean liquid** (you'll use more beans and bean liquid later). Cook, stirring, until fragrant and warmed through, 2-3 minutes more.
- Season with **salt** and **pepper**. Turn off heat.
- Add **green pepper** to pan with **beef**; cook through the rest of this step as instructed.



6 FINISH & SERVE

- Pour **Old El Paso™ Mild Red Enchilada Sauce** over **enchiladas** to thoroughly coat. (You may not need all the sauce.) Top with **Mexican cheese blend**.
- Bake on top rack until sauce is bubbly and cheese melts, 5-7 minutes.
- Top enchiladas with **lime crema** and **pico de gallo**. Serve directly from baking dish with any **remaining lime wedges** on the side.

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