



ONE-PAN PORK 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 Pork



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



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the HelloCustom instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz Ground Beef

Calories: 900



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 910



HELLO FRESH

HELLO

HALL OF FAME

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

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

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



1 PREP

- Heat broiler to high. **Wash and dry produce.**
- Halve, deseed, 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 a **drizzle of oil**, **pork***, **scallion whites**, and **Southwest Spice** to pan with **poblano**; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 3-5 minutes.
- Stir in **¼ of the salsa** (you'll use the rest in the next step); taste and season with **salt** and **pepper**.
- Turn off heat; transfer **filling** to a medium bowl. Wipe out pan.



5 ASSEMBLE ENCHILADAS

- 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 pan used for 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.

🍴 Swap in **beef*** for pork; cook 4-6 minutes.

WK 20-18