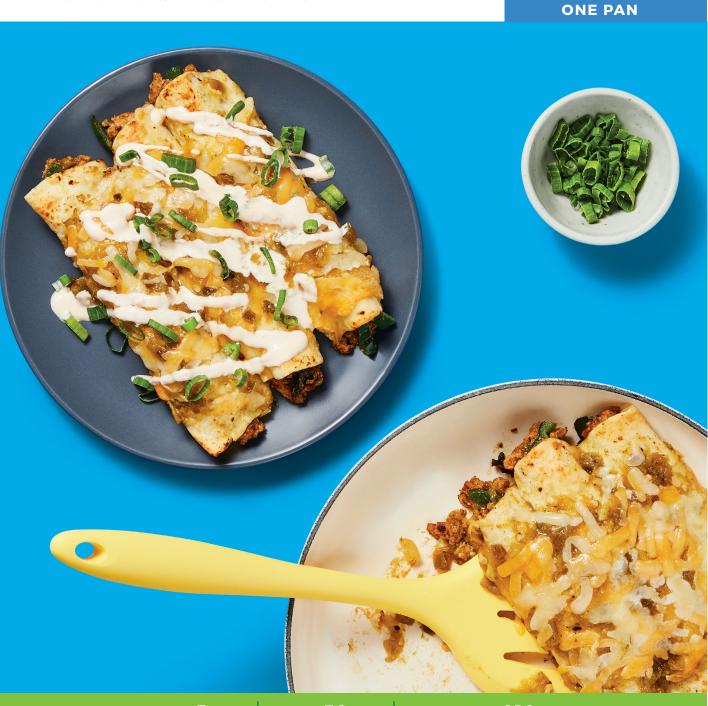


ONE-PAN PORK ENCHILADAS VERDES

with Mexican Cheese & Hot Sauce Crema



PREP: 5 MIN COOK: 30 MIN CALORIES: 910

18



HELLO

HALL OF FAME

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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°.



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



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.