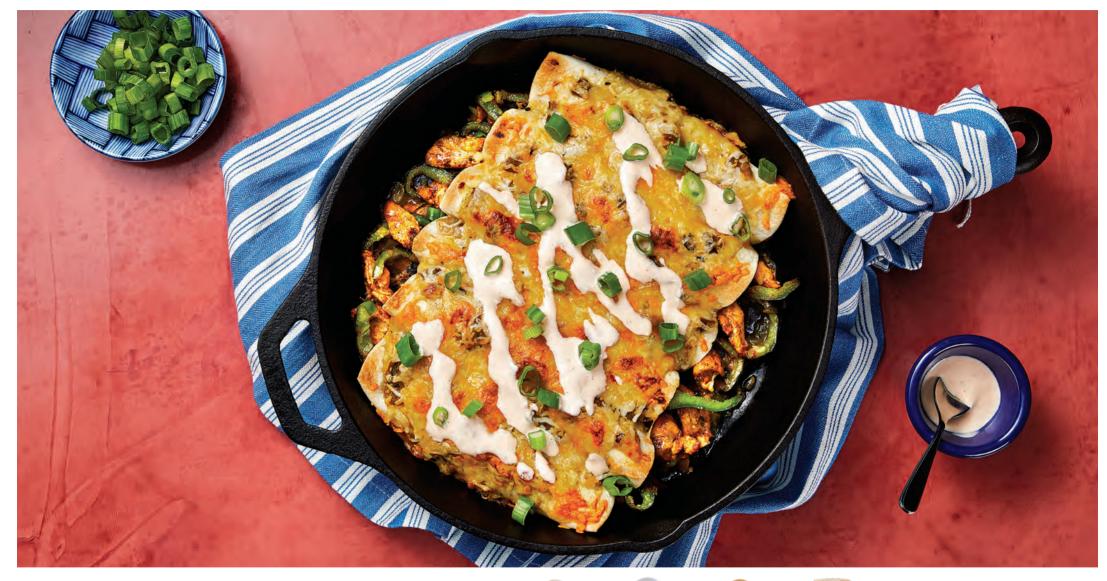
CHICKEN ENCHILADAS VERDES with Mexican Cheese and Hot Sauce Crema



HELLO -**GREEN SALSA**

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

Poblano Pepper



Southwest

Spice Blend

Chicken Breast Mexican Cheese Strips Blend





Flour Tortillas (Contains: Wheat)

Green Salsa



Scallions

Sour Cream (Contains: Milk)

START STRONG

Want to make a drizzly crema with a little extra punch? Swap in lime juice for water in step 2.

BUST OUT

- Small bowl
 Kosher salt
- Large pan
 Black pepper
- 2 Medium bowls
- Paper towels
- Vegetable oil (2 tsp | 2 tsp)



Adjust rack to top position and

preheat broiler to high or oven to 500

degrees. Wash and dry all produce.

slice crosswise. Trim and thinly slice

Halve, core, and deseed **poblano**; thinly

scallions, separating whites from greens.

PREP

2 MAKE CREMA In a small bowl, combine sour cream and 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 mediumhigh heat. Add poblano and season with salt and pepper. Cook, stirring, until poblano is softened and lightly blistered, 5-7 minutes.

INGREDIENTS	
Ingredient 2-person 4-person	
• Poblano Pepper 🥑	1 2
Scallions	2 4
Sour Cream	4 TBSP 8 TBSP
• Hot Sauce 🥑	1 tsp 2 tsp
Chicken Breast Strips*	10 oz 20 oz
Southwest Spice Blend 1 TBSP 2 TBSP	
• Green Salsa	7.06 oz 14.12 oz
• Flour Tortillas	6 12
Mexican Cheese Blend	½ Cup 1 Cup

* Chicken is fully cooked when internal temperature reaches 165 degrees.







4 COOK FILLING Meanwhile, place chicken in a medium bowl and pat dry with paper towels. Toss with a drizzle of oil, Southwest Spice, salt, and pepper. Add chicken and scallion whites to pan with poblano. Cook, stirring, until chicken is browned and cooked through, 4-6 minutes. Stir in a quarter of the salsa; taste and season with salt and pepper. Turn off heat; transfer to a separate medium bowl. Wipe out pan.



5 ASSEMBLE ENCHILADAS Divide chicken mixture between tortillas. Roll up tortillas and 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 cheese.



6 FINISH AND SERVE Broil or bake **enchiladas** on top rack until browned and bubbly, 3-4 minutes. (**TIP:** Watch carefully to avoid burning.) Remove from oven. Drizzle with **crema** and sprinkle with **scallion greens**. Serve.

-BUENOS NACHOS

Next time, try layering this chicken mixture with tortilla chips for a next-level nacho bake.

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