



SALSA VERDE ENCHILADAS

with Green Pepper, Black Beans & Monterey Jack

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Long Green
Pepper



1 | 2
Tomato



2 | 4
Scallions



1 | 2
Chili Pepper



13.4 oz | 26.8 oz
Black Beans



1 TBSP | 2 TBSP
Southwest Spice
Blend



6 | 12
Flour Tortillas
Contains: Soy, Wheat



7.06 oz | 14.12 oz
Green Salsa



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
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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

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: 1070



10 oz | 20 oz
Ground Turkey

Calories: 1000



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 760



HELLO

SALSA VERDE

This tomatillo-based topping adds bright, tangy flavor.

RED HOT CHILI PEPPER

Don't let its size fool you: Our little chili pepper packs a punch! Add as much or as little as you like. You're the chef!

BUST OUT

- Strainer
- Small pot
- 2 Small bowls
- Potato masher
- Large pan
- Baking dish

- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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

🍴 *Ground Turkey is fully cooked when internal temperature reaches 165°.



1 PREP

- Adjust rack to top position and preheat oven to 475 degrees. **Wash and dry produce.**
- Core, deseed, and dice **green pepper**. Finely dice **tomato**. Trim and thinly slice **scallions**, separating whites from greens. Thinly slice **chili**.
- Drain **beans** over a small bowl, reserving **liquid**.



4 MASH BEANS

- Heat a **large drizzle of oil** in a small pot over medium-high heat. Add **remaining beans** and cook, stirring, until slightly softened, 2-3 minutes.
- Add **3 TBSP reserved bean liquid** (½ cup for 4 servings). (You may have some bean liquid left over.) Simmer until warmed through, 1-2 minutes.
- Reduce heat to low and stir in **1 TBSP butter** (2 TBSP for 4).
- Turn off heat; mash with a potato masher or fork until mostly smooth. Season generously with **salt** and **pepper**.



2 COOK GREEN PEPPER

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and cook until just softened, 3-4 minutes.
- 🍴 Once green pepper is softened, add **beef*** or **turkey***; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.



5 MAKE 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, and place, seam sides down, in an 8-by-11-inch baking dish or ovenproof pan. (For 4 servings, use a 9-by-13-inch baking dish or two smaller ones.)
- Top with enough **salsa** to generously coat (you may have some left over). Sprinkle with **Monterey Jack**.
- Bake on top rack until salsa is bubbly and cheese melts, 3-5 minutes.



3 MAKE FILLING

- Reserve **½ tsp Southwest Spice Blend** (1 tsp for 4 servings) in a second small bowl for step 6.
- Once **green pepper** is softened, add **tomato**, **scallion whites**, **half the beans**, remaining Southwest Spice Blend, **2 TBSP reserved bean liquid** (you'll use the remaining beans and more bean liquid in the next step) to pan. Cook, stirring, until fragrant and warmed through, 2-3 minutes. Season with **salt** and **pepper**.
- 🍴 Cook through this step as instructed, adding ingredients to pan with **green pepper** and **beef** or **turkey**.



6 MAKE CREMA & SERVE

- While enchiladas bake, add **sour cream** to bowl with **reserved Southwest Spice Blend**. Stir in **warm water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.
- Top baked **enchiladas** with **crema**, **scallion greens**, and as much **chili** as you like. Divide between plates and serve.