



## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Roma Tomato



1 | 2

Green Bell  
Pepper



2 | 2

Scallions



1 | 1

Lime



2 TBSP | 4 TBSP

Sour Cream  
Contains: Milk



10 oz | 20 oz

Ground Pork



1 | 2

Tex-Mex Paste



1 TBSP | 2 TBSP

Southwest Spice  
Blend



6 | 12

Flour Tortillas  
Contains: Wheat



1.5 oz | 3 oz

Tomato Paste



½ Cup | 1 Cup

Mexican Cheese  
Blend  
Contains: Milk

## HELLO

### PICO DE GALLO

A refreshing tomato topper for  
hearty baked enchiladas

# TEX-MEX PORK & PEPPER ENCHILADAS

with Pico de Gallo & Lime Crema



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 920



## STIR THINGS UP

We recommend using a small whisk or fork to help fully incorporate the tomato and Tex-Mex pastes when making the sauce in step 5. This will not only make it extra-smooth but also help to evenly distribute the flavors.

## BUST OUT

- 3 Small bowls
- Large pan
- Baking dish
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)

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### 1 PREP

- Adjust rack to top position and preheat oven to 475 degrees. **Wash and dry produce.**
- Dice **tomato**. Trim and thinly slice **scallions**. Quarter **lime**. Core, deseed, and dice **bell pepper**.



### 4 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 an 8-by-8-inch baking dish (**9-by-13-inch dish for 4 servings**) or an ovenproof pan.



### 2 MAKE PICO & CREMA

- In a small bowl, combine **tomato**, **scallions**, a **drizzle of oil**, and **juice from one lime wedge (two wedges for 4 servings)**. Season with **salt** and **pepper**.
- In a separate small bowl, combine **sour cream** with **lime juice** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



### 5 MAKE SAUCE & BAKE

- In a bowl or liquid measuring cup, combine  $\frac{1}{2}$  cup **water** ( $\frac{3}{4}$  cup for **4 servings**), **tomato paste**, **remaining Tex-Mex paste**, and **remaining Southwest Spice**.
- Pour over **enchiladas** to thoroughly coat. Sprinkle with **Mexican cheese**.
- Bake on top rack until sauce is bubbly and cheese has melted, 3-5 minutes.



### 3 MAKE FILLING

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **bell pepper**, **salt**, and **pepper**; cook until just softened, 4-6 minutes. Transfer to a third small bowl.
- Add another **drizzle of oil** to same pan. Add **pork\***, **half the Tex-Mex paste**, **half the Southwest Spice (you'll use the rest of each later)**, **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.**
- Return bell pepper to pan; stir to combine. Turn off heat.



### 6 SERVE

- Top **enchiladas** with **lime crema** and **pico de gallo**. Divide between plates and serve with any **remaining lime wedges** on the side.

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