



PORK & PEPPER ENCHILADAS

with Pico de Gallo & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Pico de Gallo



1 | 1
Lime



1 | 1
Green Bell
Pepper



3 TBSP | 6 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: Soy, Wheat



1 | 2
Tomato Paste



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
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: 930



10 oz | 20 oz
Organic Ground
Beef**

Calories: 880



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 890



HELLO

HALL OF FAME

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

STIR THINGS UP

We recommend using a small whisk or fork to help fully incorporate the tomato paste and Tex-Mex paste when making the sauce in Step 5. This will make it extra-smooth and evenly distribute the flavors.

BUST OUT

- Small bowl
- Baking dish
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com



1 PREP

- Adjust rack to top position and preheat oven to 475 degrees. **Wash and dry produce.**
- Quarter **lime**. Core, deseed, and dice **bell pepper** into ½-inch pieces.



2 MAKE CREMA

- In a 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**.



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, 4-5 minutes.
- Add another **drizzle of oil** to pan. Add **pork***, **half the Tex-Mex paste**, **half the Southwest Spice Blend** (you'll use the rest later), **salt**, and **pepper**. Cook, breaking up meat into pieces, until pork is browned and cooked through, 4-6 minutes. Turn off heat. **TIP: If there's excess grease in your pan, carefully pour it out.**

- 🍖 Swap in **beef** or **organic beef***
- 🍖 for pork.



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 baking dish for 4 servings) or an ovenproof pan.



5 MAKE SAUCE & BAKE

- In a liquid measuring cup or bowl, combine ½ cup **water** (¾ cup for 4 servings), **tomato paste**, **remaining Tex-Mex paste**, and **remaining Southwest Spice Blend**.
- Pour **sauce** over **enchiladas** to thoroughly coat. Sprinkle with **Mexican cheese blend**.
- Bake on top rack until sauce is bubbly and cheese has melted, 3-5 minutes.



6 FINISH & 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°.

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