



PORK & POBLANO ENCHILADAS

with Pico de Gallo & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Roma Tomato



2 | 2
Scallions



1 | 1
Lime



1 | 1
Poblano Pepper



4 TBSP | 8 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



1/2 Cup | 1 Cup
Mexican Cheese Blend
Contains: Milk

HELLO

LIME CREMA

Tangy, lime-laced sour cream that's perfect for drizzling over enchiladas



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 950



SLICE OF LIFE

Always seem to squish tomatoes when you're trying to slice or dice 'em? Try switching to a serrated or bread knife! The teeth on the blade will cut through the skin every time. Bye-bye, accidental tomato sauce.

BUST OUT

- 2 Small bowls
- Large pan
- Baking dish
- Kosher salt
- Black pepper
- Vegetable 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 all produce.**
- Dice **tomato**. Trim and thinly slice **scallions**. Quarter **lime**. Core, deseed, and dice **poblano** into ½-inch pieces.



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 **1 lime wedge (2 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 liquid measuring cup or bowl, combine **½ cup water (¾ cup for 4 servings)**, **tomato paste**, and remaining **Tex-Mex paste** and **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 **poblano**, **salt**, and **pepper**; cook until just softened, 3-4 minutes.
- Add another drizzle of **oil** to pan. Add **pork***, half the **Tex-Mex paste**, half the **Southwest Spice** (you'll use the rest of the paste and spice later), **salt**, and **pepper**. Cook, breaking up meat into pieces, until pork is browned and cooked through, 4-6 minutes. (TIP: If there's excess grease in your pan, carefully pour it out.) 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°.