



SALSA ROJA CHICKEN ENCHILADAS

with Poblano, Pico de Gallo & Sour Cream

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Roma Tomato



1 | 1
Red Onion



1 | 2
Lime



1 | 2
Poblano Pepper



10 oz | 20 oz
Chicken Breast Strips



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Tex-Mex Paste



6 | 12
Flour Tortillas
Contains: Wheat



1.5 oz | 3 oz
Tomato Paste



½ Cup | 1 Cup
Mexican Cheese Blend
Contains: Milk



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk

HELLO

SALSA ROJA

A richly spiced, tomato-based sauce that adds zesty flavor to these enchiladas



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 820



CREMA OF THE CROP

Want to turn your sour cream into tangy crema? Place it in a third small bowl, then mix in some of the juice from the remaining lime wedges and a pinch of salt and pepper. Add water until the mixture reaches a drizzling consistency, then top your enchiladas!

BUST OUT

- Paper towels
- 2 Small bowls
- Large pan
- Medium bowl
- Baking dish
- Kosher salt
- Black pepper
- Vegetable oil (4 tsp | 4 tsp)

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



1 PREP

- Adjust rack to top position and preheat oven to 475 degrees. **Wash and dry all produce.**
- Dice **tomato**. Trim, peel, and thinly slice half the **onion (whole onion for 4 servings)**; mince a few slices until you have 1 TBSP (2 TBSP for 4). Quarter **lime**. Core, deseed, and dice **poblano**.
- Pat **chicken*** dry with paper towels.



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 ovenproof pan.



2 MAKE PICO DE GALLO

- In a small bowl, combine **tomato**, **minced onion**, a drizzle of **oil**, and a squeeze of **lime juice**. Season with **salt** and **pepper**.



5 MAKE SAUCE & BAKE

- In a second small bowl, combine **tomato paste**, remaining **Tex-Mex paste** and **Southwest Spice**, and $\frac{1}{2}$ cup water ($\frac{3}{4}$ cup for 4 servings).
- Pour **sauce** 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 COOK FILLING

- Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **poblano**, **sliced onion**, **salt**, and **pepper**. Cook until veggies are softened, 4-6 minutes. (TIP: Add a splash of water if veggies begin to brown too quickly.) Transfer to a medium bowl.
- Add another drizzle of **oil** to same pan. Add **chicken** and season with **salt** and **pepper**. Cook, stirring occasionally, until browned, 3-5 minutes.
- Return veggies to pan. Stir in half the **Tex-Mex paste**, half the **Southwest Spice** (you'll use the rest of each later), and $\frac{1}{4}$ cup water ($\frac{1}{3}$ cup for 4 servings) and cook until everything is coated and chicken is cooked through, 2-3 minutes more. Turn off heat.



6 SERVE

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

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