



CHICKEN ENCHILADAS VERDES

with Mexican Cheese & Hot Sauce Crema



HELLO GREEN SALSA

This tomatillo-based sauce adds a bright, tangy twist to Mexican-style dishes.

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 770



Poblano Pepper



Hot Sauce



Chicken Breast Strips



Mexican Cheese Blend
(Contains: Milk)



Flour Tortillas
(Contains: Wheat)



Scallions



Sour Cream
(Contains: Milk)



Southwest Spice Blend



Green Salsa

START STRONG



Want to make a drizzly crema with a little extra zing? Swap in lime juice for water in step 2.

BUST OUT

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

INGREDIENTS

Ingredient **2-person** | **4-person**

- Poblano Pepper  1 | 2
- Scallions 2 | 4
- Sour Cream 4 TBSP | 8 TBSP
- Hot Sauce  1 tsp | 2 tsp
- Chicken Breast Strips* 10 oz | 20 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Green Salsa 7.06 oz | 14.12 oz
- Flour Tortillas 6 | 12
- Mexican Cheese Blend ½ Cup | 1 Cup

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



1 PREP

Adjust rack to top position and heat broiler to high. **Wash and dry all produce.** Halve, core, and thinly slice **poblano** crosswise into strips. Trim and thinly slice **scallions**, separating whites from greens.



2 MAKE CREMA

In a small bowl, combine **sour cream** and **hot sauce** to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



3 COOK POBLANO

Heat a drizzle of **oil** in a large, preferably ovenproof, pan over medium-high heat. Add **poblano** and season with **salt** and **pepper**. Cook, stirring, until poblano is softened and lightly blistered, 5-7 minutes.



4 COOK FILLING

Meanwhile, place **chicken** in a medium bowl and pat dry with paper towels. Toss with a drizzle of **oil**, **Southwest Spice**, **salt**, and **pepper**. Add chicken and **scallion whites** to pan with **poblano**. Cook, stirring, until chicken is browned and cooked through, 4-6 minutes. Stir in a quarter of the **salsa** (you'll use the rest later); taste and season with **salt** and **pepper**. Turn off heat; transfer to a separate medium bowl. Wipe out pan.



5 ASSEMBLE ENCHILADAS

Divide **chicken mixture** between **tortillas**. Roll up tortillas and place seam sides down in pan used to cook filling. (**TIP:** For 4 servings or if pan isn't ovenproof, place enchiladas in a 9-by-13-inch baking dish). Top with remaining **salsa** and sprinkle with **Mexican cheese**.



6 FINISH & SERVE

Broil **enchiladas** on top rack until browned and bubbly, 3-4 minutes. (**TIP:** Watch carefully to avoid burning.) Remove from oven. Drizzle with **crema** and sprinkle with **scallion greens**. Serve.

BUENOS NACHOS

Next time, try layering this chicken mixture with tortilla chips for a next-level nacho bake.

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