



20-MIN MEAL

SMOTHERED CHICKEN ENCHILADAS

with Poblano Pepper, Onion, and Sour Cream



HELLO

ENCHILADA SPICE BLEND

Chili powder, cumin, and oregano bring earthy aromatics and a savory flavor.

PREP: 10 MIN | **TOTAL: 20 MIN** | **CALORIES: 720**



Yellow Onion



Poblano Pepper



Southwest Spice Blend



Tomato Paste



Mexican Cheese Blend
(Contains: Milk)



Scallions



Chicken Stir-Fry



Enchilada Spice Blend



Flour Tortillas
(Contains: Wheat)



Sour Cream
(Contains: Milk)

START STRONG

Tortillas can be a bit stiff when used straight out of the package and may break when rolling. To soften them, place on a plate, cover with a damp paper towel, and microwave for 30 seconds.

BUST OUT

- Paper towel
- Baking dish
- Large pan
- Medium pan
- Vegetable oil (2 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Sugar (½ tsp | 1 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 2
- Scallions 2 | 4
- Poblano Pepper 1 | 2
- Chicken Stir-Fry 10 oz | 20 oz
- Southwest Spice Blend 1 TBSP | 3 TBSP
- Enchilada Spice Blend 1 TBSP | 1 TBSP
- Tomato Paste 6 TBSP | 12 TBSP
- Flour Tortillas 2 | 4
- Mexican Cheese Blend ½ Cup | 1 Cup
- Sour Cream 4 TBSP | 8 TBSP

WINE CLUB

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1 PREHEAT AND PREP

Wash and dry all produce. Adjust oven rack to upper position and preheat oven to 450 degrees. Halve, peel, and dice **onion**. Trim, then thinly slice **scallions**, separating greens and whites. Halve, core, and seed **poblano**, then cut into ½-inch pieces. Pat **chicken** dry with a paper towel.



4 SIMMER SAUCE

Heat a drizzle of **oil** and **1 TBSP butter** in another, medium-sized pan over medium-high heat. Add **scallion whites**, **enchilada spice**, and remaining **Southwest spice**. Cook, stirring, until fragrant, 1-2 minutes. Add **6 TBSP tomato paste** (we sent more) and cook 1-2 minutes, stirring constantly. Stir in **1 cup water** and **½ tsp sugar**. Bring to a simmer and let thicken slightly, about 2 minutes. Season with plenty of **salt** and **pepper**. Remove pan from heat.

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2 COOK VEGGIES

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **onion** and **poblano** and cook, tossing, until slightly softened, about 2 minutes.



5 ASSEMBLE ENCHILADAS

Place a **tortilla** on your work surface and arrange half the **chicken mixture** toward one side. Roll up tortilla and place seam-side down in a small baking dish or ovenproof pan. Repeat with remaining tortilla and chicken mixture, placing rolls side by side in your dish. Spoon enough **sauce** over to generously coat (you may not need all). Sprinkle evenly with **cheese**.



3 COOK CHICKEN

Add **chicken** and half the **Southwest spice** to same pan. Cook, tossing occasionally, until chicken is browned and cooked through, 4-5 minutes. Season with **salt** and **pepper**. Remove pan from heat and set aside.



6 BAKE AND SERVE

Place dish or pan in oven and bake until **sauce** is bubbly and **cheese** melts, about 2 minutes. Dollop **baked enchiladas** with **sour cream**. Sprinkle with **scallion greens**. Divide between plates and spoon any remaining sauce over.

GET ROLLING!

Enchiladas are the ticket to destination delish.

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