



TEX-MEX BEEF & POBLANO ENCHILADAS

with Pico de Gallo & Lime Crema



HELLO

PICO DE GALLO

A refreshing tomato topper for hearty baked enchiladas

PREP: 5 MIN

TOTAL: 40 MIN

CALORIES: 910



Roma Tomato



Scallions



Sour Cream
(Contains: Milk)



Tex-Mex Paste



Tomato Paste



Mexican Cheese Blend
(Contains: Milk)



Poblano Pepper



Lime



Ground Beef



Southwest
Spice Blend



Flour Tortillas
(Contains: Wheat)

START STRONG

We recommend using a small whisk or fork to help fully incorporate the tomato and Tex-Mex pastes when making the sauce in step 5. This will not only make it extra smooth but also help evenly distribute the flavors.

BUST OUT

- 3 Small bowls
- K kosher salt
- Large pan
- Black pepper
- Baking dish
- Vegetable oil (1 TBSP | 1 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Roma Tomato 1 | 2
- Poblano Pepper 1 | 2
- Scallions 2 | 4
- Lime 1 | 2
- Sour Cream 2 TBSP | 4 TBSP
- Ground Beef* 10 oz | 20 oz
- Tex-Mex Paste 1 | 2
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Flour Tortillas 6 | 12
- Tomato Paste 1.5 oz | 3 oz
- Mexican Cheese Blend ½ Cup | 1 Cup

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



HelloFresh.com/Wine



1 PREP

Adjust rack to top position and preheat oven to 475 degrees. **Wash and dry all produce.** Dice **tomato**. Core, deseed, and dice **poblano**. Trim and thinly slice **scallions**. Quarter **lime**.



4 ASSEMBLE ENCHILADAS

Place a small amount of **filling** on one half of each **tortilla**. Roll up tortillas, starting with filled side, and place seam sides down in an 8-by-8-inch baking dish (9-by-13-inch dish for 4 servings) or an ovenproof pan.

Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com | hello@hellofresh.com



2 MAKE PICO DE GALLO & 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** and **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 ENCHILADAS

In a bowl or liquid measuring cup, combine **tomato paste**, remaining **Tex-Mex paste** and **Southwest Spice**, and **½ cup water** (¾ cup for 4 servings). Pour over enchiladas to thoroughly coat. Sprinkle with **Mexican cheese**. Bake 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. Transfer to a third small bowl. Add another drizzle of **oil** to same pan. Add **beef**, half the **Tex-Mex paste**, half the **Southwest Spice** (you'll use the rest of each later), **salt**, and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. (**TIP:** If there's excess grease in your pan, carefully pour it out.) Return **poblano** to pan; stir to combine. 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.

HOT STUFF

Drizzle your dish with hot sauce for added heat.

WK2 NJ-6