



TEX-MEX BEEF & POBLANO ENCHILADAS

with Pico de Gallo & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Roma Tomato



1 | 2
Poblano Pepper



2 | 4
Scallions



1 | 1
Lime



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Ground Beef



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



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk

HELLO

PICO DE GALLO

A refreshing tomato topper for hearty baked enchiladas



PREP: 5 MIN | COOK: 40 MIN | CALORIES: 910



STIR THINGS UP

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
- 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**. 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 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 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 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. 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.

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