



# Cheesy Pork Enchiladas and DIY Enchilada Sauce

with Sour Cream and Cilantro

35 Minutes



**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set. Happy cooking!



Ground Pork



Ground Beef



Red Onion



Green Bell Pepper



Mexican Seasoning



Cheddar Cheese, shredded



Sour Cream



Cilantro



Flour Tortillas, 6-inch



All-Purpose Flour



Chicken Broth Concentrate



Roma Tomato



Lime

## HELLO DIY ENCHILADA SAUCE

*Making enchilada sauce couldn't be simpler - or tastier!*

## Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

## Bust out

Medium bowl, measuring spoons, zester, medium pot, measuring cups, whisk, large non-stick pan, 8x8-inch baking dish

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	250 g	500 g
Red Onion	56 g	113 g
Green Bell Pepper	200 g	400 g
Mexican Seasoning	2 tbsp	4 tbsp
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	3 tbsp	6 tbsp
Cilantro	7 g	7 g
Flour Tortillas, 6-inch	6	12
All-Purpose Flour	1 tbsp	2 tbsp
Chicken Broth Concentrate	2	3
Roma Tomato	160 g	320 g
Lime	1	1
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## 1 Make enchilada sauce

Heat a medium pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **flour**. Stir to combine. Whisk in **broth concentrates**, **1 ½ tbsp Mexican Seasoning** and **1 cup water** (dbl both for 4 ppl), until smooth, 1 min. Bring to a boil. Once boiling, reduce heat to medium-low. Simmer, whisking often, until **sauce** thickens slightly, 4-6 min. Remove the pot from heat.



## 2 Prep and make salsa

While **enchilada sauce** simmers, core, then cut **pepper** into ¼-inch slices. Peel, then cut **half the onion** into ¼-inch slices (whole onion for 4 ppl). Cut **tomatoes** into ¼-inch pieces. Zest, then juice **half the lime**. Cut **remaining lime** into wedges. Roughly chop **cilantro**. Add **tomatoes**, **half the cilantro**, **lime zest**, **½ tbsp lime juice**, **½ tsp sugar** and **½ tbsp oil** (dbl all for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then stir to combine.



## 3 Cook filling

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **peppers** and **onions**. Cook, stirring often, until **veggies** soften, 5-6 min. Season with **salt** and **pepper**. Transfer **veggies** to a plate. Add **½ tbsp oil** (dbl for 4 ppl) to the pan, then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min. \*\* Season with **remaining Mexican Seasoning**, **salt** and **pepper**. Return **veggies** to the pan. Stir in **half the enchilada sauce**, then remove the pan from heat.



## CUSTOM RECIPE

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **pork**.



## 4 Assemble enchiladas

Lightly oil an 8x8-inch baking dish (9x13-inch for 4 ppl) with **½ tbsp oil** (dbl for 4 ppl). Place **tortillas** on a clean work surface. Divide **pork filling** between **tortillas**. Roll up to close and place, seam-side down, in the prepared baking dish.



## 5 Broil enchiladas

Drizzle **remaining enchilada sauce** over **enchiladas**, then sprinkle **cheese** over top. Broil in the **middle** of the oven until **cheese** melts and edges of **tortillas** are slightly crispy, 3-4 min. (TIP: Keep an eye on enchiladas so they do not burn!)



## 6 Finish and serve

Divide **enchiladas** between plates. Dollop **salsa** and **sour cream** over top. Sprinkle with **remaining cilantro**. Squeeze over a **lime wedge**, if desired.

## Dinner Solved!