

# HELLO Cheesy Pork Enchiladas and DIY Enchilada Sauce with Sour Cream

Family Friendly 30-40 Minutes





**Ground Beef** 250 g | 500 g









If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🎥



**Ground Pork** 



250 g | 500 g



1/2 1



Pepper



1 | 2





Cheddar Cheese, shredded 1/2 cup | 1 cup



Sour Cream 6 tbsp | 12 tbsp



Flour Tortillas



1 tbsp | 2 tbsp

6 | 12





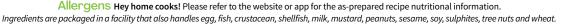


Chicken Broth Concentrate

Tomato 2 | 4



1 | 1



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



#### Make enchilada sauce

- Before starting, preheat broiler to high.
- Wash and dry all produce.
- Heat a medium pot over medium heat.
- When the pot is hot, add 1/2 tbsp (1 tbsp) oil, then **flour**. Stir to combine.
- Whisk in 1 cup (2 cups) water, 1 ½ tbsp (3 tbsp) Mexican Seasoning and **broth concentrates** until smooth, 1 min. Bring to a boil.
- Once boiling, reduce heat to medium-low.
- · Simmer, whisking often, until enchilada sauce thickens slightly, 4-6 min.
- Remove from heat.



## Prep and make salsa

- Meanwhile, core, then cut pepper into 1/4-inch slices.
- Peel, then cut half the onion (whole onion) for 4 ppl) into 1/4-inch slices.
- Cut tomato into ¼-inch pieces.
- · Zest, then juice half the lime (whole lime for 4 ppl). Cut any remaining lime into wedges.
- Add tomatoes, lime zest, ½ tbsp (1 tbsp) lime juice, ½ tsp (1 tsp) sugar and ½ tbsp (1 tbsp) oil to a medium bowl. Season with salt and pepper, then stir to combine.



## Cook filling

#### O Swap | Ground Beef

#### O Swap | Beyond Meat®

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add ½ tbsp (1 tbsp) oil, 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 (1 tbsp) oil 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 from heat.



### Assemble enchiladas

- Lightly oil an 8x8-inch baking dish (9x13-inch) for 4 ppl) with ½ tbsp (1 tbsp) oil.
- Place tortillas on a clean work surface.
- Divide pork filling between tortillas.
- Roll up to close enchiladas and place, seam-side down, in the prepared baking dish.



## **Broil enchiladas**

- Drizzle remaining enchilada sauce over top, then sprinkle with cheese.
- Broil in the middle of the oven, until cheese melts and edges of enchiladas are slightly crispy, 3-6 min. (TIP: Keep an eye on enchiladas so they don't burn!)



## Finish and serve

- Divide enchiladas between plates.
- Dollop salsa and sour cream over top.
- Squeeze a lime wedge over top, if desired.

Measurements within steps

1 tbsp (2 tbsp)

oil

## 3 | Cook beef filling

### Swap | Ground Beef

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

## 3 | Cook Beyond Meat® filling

#### Swap | Beyond Meat®

If you've opted to get **Beyond Meat**®, prepare, cook and plate it the same way as the **pork**, until cooked through, 5-6 min.\*\*

