



Cheesy Pork Enchiladas and DIY Enchilada Sauce with Sour Cream

Family Friendly 30-40 Minutes

Customized Protein + Add Swap or *2 Double

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](http://www.hellofresh.ca)

 Ground Beef 250 g 500 g	 Beyond Meat® 2 4
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 Ground Pork 250 g 500 g	 Red Onion ½ 1
 Green Bell Pepper 1 2	 Mexican Seasoning 2 tbsp 4 tbsp
 Cheddar Cheese, shredded ½ cup 1 cup	 Sour Cream 6 tbsp 12 tbsp
 Flour Tortillas 6 12	 All-Purpose Flour 1 tbsp 2 tbsp
 Chicken Broth Concentrate 2 4	 Tomato 2 4
 Lime 1 1	

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.

Pantry items | Oil, sugar, salt, pepper

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

1



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 **½ 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.

2



Prep and make salsa

- Meanwhile, core, then cut **pepper** into ¼-inch slices.
- Peel, then cut **half the onion** (whole onion for 4 ppl) into ¼-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.

3



Cook filling

Swap | **Ground Beef**

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.

4



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.

5



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!)

6



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**
2 person 4 person Ingredient

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.**

** Cook pork, beef and Beyond Meat® to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.