



# Cheesy Pork Enchiladas and DIY Enchilada Sauce

with Sour Cream and Cilantro

35 Minutes



Ground Pork



Onion, sliced



Green Bell Pepper



Mexican Seasoning



Cheddar Cheese, shredded



Sour Cream



Cilantro



Flour Tortillas, 6-inch



All-Purpose Flour



Chicken Broth Concentrate

HELLO DIY ENCHILADA SAUCE

*Making enchilada sauce couldn't be more simple - or tasty!*

## Start here

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

## Bust Out

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

## Ingredients

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

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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## Make enchilada sauce

Heat a medium pot over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then sprinkle over **½ tbsp flour** and stir together until no clumps remain. Whisk in **Mexican Seasoning, broth concentrate** and **½ cup water** (dbl for 4 ppl). Bring to a boil, then reduce the heat to medium-low. Simmer, until **sauce** is slightly thickened, 6-8 min. Remove from heat and set aside.



## Assemble enchiladas

Lightly oil an 8x8-inch baking dish (use a 9x13-inch dish for 4 ppl). Place **one tortilla** on a clean work surface. Top with **½ cup pork mixture**. Roll up to close and place, seam-side down, in the prepared baking dish. Repeat with **remaining tortillas** and **remaining pork mixture**, using **½ cup of mixture per tortilla**.



## Prep

Core, then cut **pepper** into ¼-inch strips. Roughly chop **cilantro**.



## Broil enchiladas

Drizzle **remaining enchilada sauce** over top of **enchiladas**, then sprinkle with **cheese**. Broil in the **middle** of the oven, until **cheese** melts and edges of **tortillas** are slightly crispy, 2-3 min. (**TIP:** Keep an eye on enchiladas so they do not burn!)



## Cook filling

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



## Finish and serve

Divide **enchiladas** between plates. Dollop with the **sour cream** and sprinkle with **cilantro** over top.

## Dinner Solved!