



Cheesy Pork Enchiladas and DIY Enchilada Sauce

with Sour Cream

35 Minutes



Ground Pork



Red Onion



Green Bell Pepper



Mexican Seasoning



Cheddar Cheese, shredded



Sour Cream



Flour Tortillas



All-Purpose Flour



Chicken Broth Concentrate



Roma Tomato



Lime



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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
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
Flour Tortillas	6	12
All-Purpose Flour	1 tbsp	2 tbsp
Chicken Broth Concentrate	2	4
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.

Contact

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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 **flour**. Stir to combine.
- Whisk in **1 cup water, 1 ½ tbsp Mexican Seasoning** (dbl both for 4 ppl) and **broth concentrates** 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.



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.



Prep and make salsa

- Meanwhile, 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** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.
- Add **tomatoes, 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.



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, 3-6 min. (**TIP:** Keep an eye on enchiladas so they don't burn!)



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.



Finish and serve

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

Dinner Solved!