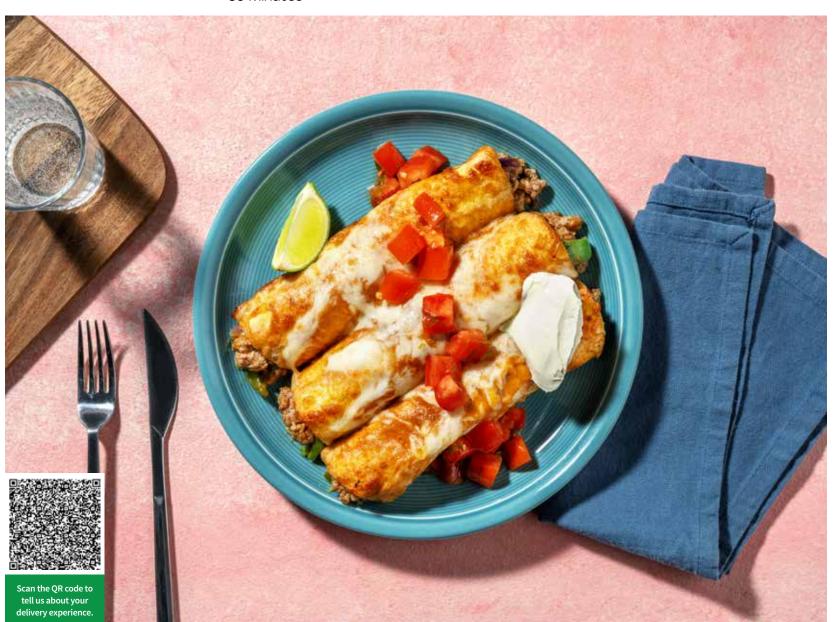


Cheesy Pork Enchiladas and DIY Enchilada Sauce

with Sour Cream

35 Minutes





Ground Pork





Green Bell Pepper







Mexican Seasoning



Cheddar Cheese,





Flour Tortillas



Chicken Broth Concentrate



Lime



All-Purpose Flour

Roma Tomato

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

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	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.



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 1/4-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.



Cook filling

- Heat a large non-stick pan over mediumhigh 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.



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.



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!)



Finish and serve

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

Dinner Solved!