



Pork Enchilada Casserole

with Spinach Side Salad

30 Minutes



Ground Pork



Flour Tortillas



Sweet Bell Pepper



Baby Spinach



Crushed Tomatoes



Mexican Seasoning



White Wine Vinegar



Mozzarella Cheese, shredded



Green Onion



Sour Cream



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HELLO SWEET PEPPERS

A sweet pepper is just a green pepper that has been left on the vine to ripen!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Measuring spoons, large bowl, parchment paper, measuring cups, whisk, large non-stick pan, 8x8-inch baking dish

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Flour Tortillas	6	12
Sweet Bell Pepper	160 g	320 g
Baby Spinach	56 g	113 g
Crushed Tomatoes	200 ml	398 ml
Mexican Seasoning	2 tbsp	4 tbsp
White Wine Vinegar	½ tbsp	1 tbsp
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Green Onion	1	2
Sour Cream	3 tbsp	6 tbsp
Sugar*	¾ tsp	1 ½ 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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Prep

- Core, then cut **pepper** into ½-inch pieces.
- Halve **tortillas**.
- Thinly slice **green onion**.



Bake enchilada casserole

- Bake **casserole** in the **middle** of the oven until **cheese** is melted and **layers** are heated through, 7-10 min.



Make filling

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **pork** and **half the peppers**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**
- Add **Mexican Seasoning**. Cook, stirring often, until fragrant, 30 sec.
- Add **crushed tomatoes**, ½ **cup water** (¾ cup for 4 ppl) and ½ **tsp sugar** (dbl for 4 ppl). Cook, stirring occasionally, until **sauce** reduces slightly, 4-6 min.



Make salad

- Meanwhile, add **half the vinegar** (use all for 4 ppl), ¼ **tsp sugar** and ½ **tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **spinach**, **remaining peppers** and **half the green onions**, then toss to combine.



Assemble enchilada casserole

- Lightly oil an 8x8-inch baking dish (9x13-inch for 4 ppl), then line with parchment paper, leaving overhang on two sides.
- Spread **some filling** on the bottom of the prepared baking dish.
- Arrange **half the tortillas** over top. (**TIP:** It's okay if tortilla pieces overlap.)
- Top with **half the remaining filling**, then **half the cheese**.
- Repeat with **remaining tortillas**, **remaining filling** and **remaining cheese**.



Finish and serve

- Let **casserole** cool for 5 min, then cut into slices.
- Divide **casserole** and **salad** between plates.
- Dollop **sour cream** over **casserole**, then sprinkle **remaining green onions** over top.

Dinner Solved!