



Pulled Pork Chimichangas

with Beans, Avocado Salsa, Salad and Sour Cream

20-MIN



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



-  Pulled Pork
-  Flour Tortillas, 12"
-  Monterey Jack Cheese, shredded
-  Lime
-  Cilantro
-  Grape Tomatoes
-  Avocado
-  Onion, chopped
-  Spring Mix
-  Black Beans
-  Corn Kernels
-  Mexican Seasoning
-  Sour Cream

HELLO CHIMICHANGA

Were skipping the deep fryer for a healthier oven-baked version of this Tex-Mex classic!

START HERE

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

Bust Out

Large Non-Stick Pan, Baking Sheet, Large Bowl, Aluminum Foil, Strainer, Whisk, Measuring Spoons

Ingredients

| | 2 Person | 4 Person |
|--------------------------------|----------|----------|
| Pulled Pork | 300 g | 600 g |
| Flour Tortillas, 12" | 2 | 4 |
| Monterey Jack Cheese, shredded | 1 cup | 2 cup |
| Lime | 1 | 1 |
| Cilantro | 7 g | 7 g |
| Grape Tomatoes | 113 g | 227 g |
| Avocado | 1 | 1 |
| Onion, chopped | 56 g | 113 g |
| Spring Mix | 56 g | 113 g |
| Black Beans | 370 ml | 370 ml |
| Corn Kernels | 56 g | 113 g |
| Mexican Seasoning | 1 tbsp | 2 tbsp |
| Sour Cream | 6 tbsp | 9 tbsp |
| 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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1. MAKE FILLING

Drain and rinse **beans**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened, 1-2 min. Add **pork, corn, beans** and **Mexican seasoning**. Cook, stirring occasionally, until **pork** is shredded into smaller pieces and **mixture** is heated through, 3-4 min. ** Season with **pepper**.



4. PREP

While **chimichangas** broil, juice **half the lime** (use whole lime for 4 ppl). Cut **remaining lime** into wedges. Roughly chop **cilantro**. Peel, pit, then cut **avocado** into ½-inch pieces.



2. ASSEMBLE CHIMICHANGAS

Arrange **tortillas** on a clean surface. Divide the **pork mixture** in centre of **each tortilla**. Fold up bottoms of **tortillas** then fold in sides and roll up. Place **chimichangas** on a foil-lined baking sheet, seam-side down. Sprinkle tops with **cheese**.



3. BROIL CHIMICHANGAS

Broil in the **middle** of the oven, until **cheese** is melted and **tortillas** are heated through, 3-4 min. (**TIP:** Keep your eye on the chimichangas, so they don't burn!)



5. MAKE SALAD

In a large bowl, whisk **lime juice** with **1 tsp sugar** and **2 tbsp oil** (dbl both for 4 ppl). Add **spring mix, avocado, tomatoes** and **cilantro**. Season with **salt** and **pepper**, and toss to combine.



6. FINISH & SERVE

Cut **chimichangas** in half. Divide **chimichangas** and **salad** between plates. Dollop **sour cream** over **chimichangas**. Squeeze over a **lime wedge** if desired.

Dinner Solved!