

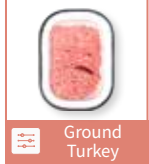


Beef and Ricotta Enchiladas with Green Salad

Family Friendly 30 Minutes



Ground Beef



Ground Turkey



Ricotta Cheese



Monterey Jack Cheese



Flour Tortillas, 6-inch



Enchilada Spice Blend



Crushed Tomatoes with Garlic and Onion



Spring Mix



Balsamic Vinegar



Sour Cream



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO RICOTTA

This versatile soft cheese can be used for savoury and sweet applications!


Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
 Ground Turkey	250 g	500 g
Ricotta Cheese	100 g	200 g
Monterey Jack Cheese	½ cup	1 cup
Flour Tortillas, 6-inch	6	12
Enchilada Spice Blend	1 tbsp	2 tbsp
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Spring Mix	56 g	113 g
Balsamic Vinegar	1 tbsp	2 tbsp
Sour Cream	3 tbsp	6 tbsp
Sugar*	¼ tsp	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 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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Cook enchilada sauce

Heat a medium pot over medium-high. Add **crushed tomatoes**, **half the balsamic vinegar** and **half the Enchilada Spice Blend**. Season with **salt** and **pepper**. Bring to a gentle boil. Cook, stirring occasionally, until **sauce** reduces slightly, 4-5 min. Remove from heat.



Start filling

While **enchilada sauce** cooks, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.** Carefully drain and discard excess fat. Sprinkle **remaining Enchilada Spice Blend** over top. Cook, stirring, until fragrant, 1 min. Season with **salt** and **pepper**.



CUSTOM RECIPE

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef**.



Finish filling

Add **ricotta** and **half the enchilada sauce** to the pan with **beef**. Season with **salt**, then stir to combine. Grease an 8x8-inch baking dish with **1 tbsp oil**. (NOTE: For 4 ppl, use a 9x13-inch baking dish greased with 2 tbsp oil.) Spread **half the remaining enchilada sauce** in the baking dish.



Assemble and bake enchiladas

Place **tortillas** on a clean work surface. Divide **beef ricotta mixture** between **tortillas**. Roll up to close and place, seam-side down, in the prepared baking dish. Spoon **remaining sauce** over **enchiladas**, then sprinkle **Monterey Jack cheese** over top. Bake in the **middle** of the oven, until **cheese** melts, 5-6 min.



Make salad

While **enchiladas** bake, whisk together **remaining balsamic vinegar**, **¼ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Season with **salt** and **pepper**. When **enchiladas** are almost done, add **spring mix** to the bowl, then toss to combine.



Finish and serve

Divide **enchiladas** between plates. Dollop with **sour cream**. Serve **salad** alongside.

Dinner Solved!