

# **Rancher's Pulled Pork Enchiladas**

BESTSELLER

with Cheddar Cheese & Creamy Slaw

**KID FRIENDLY** 

NEW

Grab your Meal Kit with this symbol







Onior



All-American

Tomato Paste



Spice Blend



Mini Flour

Pulled Pork



Shredded Cheddar

Cheese

Super Slaw



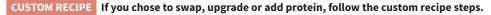






Prep in: 15-25 mins Ready in: 25-35 mins the saucy pulled pork filling, spiced in our All-American fan-fav seasoning, and the creamy slaw served on the side is just the thing to finish up this plate of happiness.

Pantry items Olive Oil, Butter, White Wine Vinegar



# Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

#### You will need

Large frying pan  $\cdot$  Medium or large baking dish

### Ingredients

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	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
onion	1 (medium)	1 (large)
All-American spice blend	1 sachet	1 sachet
tomato paste	1 packet	2 packets
pulled pork	1 packet	1 packet
butter*	20g	40g
water*	1⁄4 cup	½ cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 packet (40g)	<b>1 packet</b> (80g)
super slaw	<b>1 bag</b> (150g)	<b>1 bag</b> (300g)
garlic aioli	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
beef mince**	1 small packet	2 small packets OR 1 large packe

#### \*Pantry Items \*\*Custom Recipe Ingredient

### Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3512kJ (839Cal)	742kJ (177Cal)
Protein (g)	31.8g	6.7g
Fat, total (g)	53.6g	11.3g
- saturated (g)	22.3g	4.7g
Carbohydrate (g)	58g	12.3g
- sugars (g)	14.4g	3g
Sodium (mg)	2362mg	499mg

#### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3897kJ (931Cal)	782kJ (187Cal)
Protein (g)	44.4g	8.9g
Fat, total (g)	56.4g	11.3g
- saturated (g)	23.2g	4.7g
Carbohydrate (g)	56g	11.2g
- sugars (g)	14.4g	2.9g
Sodium (mg)	1649mg	331mg

The quantities provided above are averages only.

### Allergens

Always read product labels for the most up-to-date allergen information.

Visit **hellofresh.co.nz/foodinfo** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

#### We're here to help! Scan here if you have any questions or concerns 2023 | CW39



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# Get prepped

- Preheat grill to medium-high heat.
- Grate the **carrot**. Thinly slice **onion**.

Little cooks: Under adult supervision, older kids can help grate the carrot.



# Grill the enchiladas

- Drizzle a baking dish with olive oil. Lay a mini flour tortilla on a flat surface.
  Spoon pork mixture down the centre. Roll tortilla up tightly and place, seam-side down, in the baking dish.
- Repeat with remaining tortillas and pork mixture, ensuring they fit together snugly in the baking dish. Sprinkle over shredded Cheddar cheese.
- Grill enchiladas until cheese is melted and golden and tortillas are warmed through, 8-10 minutes.

Little cooks: Take charge of assembling the enchiladas!

### Serve up

- Meanwhile, combine **super slaw**, **garlic aioli** and a drizzle of **white wine vinegar** in a large bowl. Season to taste.
- Divide pulled pork enchiladas between plates.
- Serve with creamy slaw. Enjoy!

#### Rate your recipe Did we make your tastebuds happy? Let our culinary team know: hellofresh.co.nz/rate



# Cook the filling

- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **carrot** and **onion** until softened, **3-4 minutes**.
- Add **All-American spice blend**, **tomato paste** and **pulled pork** and cook, breaking up with a spoon, until warmed through, **1-2 minutes**.
- Remove from heat, then stir through the **butter** and **water** until combined.

**Custom Recipe:** If you've swapped pulled pork for beef mince, cook beef mince with carrot and onion, breaking up with a spoon, until just browned, 4-5 minutes. Continue with step.

