



Rancher's Pulled Pork Enchiladas

with Cheddar Cheese & Creamy Slaw

NEW KID FRIENDLY BESTSELLER



Grab your Meal Kit with this symbol



Carrot



Onion



All-American Spice Blend



Tomato Paste



Pulled Pork



Mini Flour Tortillas



Shredded Cheddar Cheese



Super Slaw



Garlic Aioli



Beef Mince

Prep in: 15-25 mins
Ready in: 25-35 mins

Enchiladas are long bundles of joy, wrapped up tight with cheese melted over, they will bring smiles to everyone's face. Discover 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.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

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 · Medium or large baking dish

Ingredients

	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*	¼ cup	½ cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
super slaw	1 bag (150g)	1 bag (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 packet

*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



1



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.

3



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!

2



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.

4



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?

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