

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



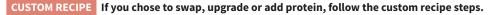






Prep in: 15-25 mins Ready in: 25-35 mins the saucy pulled pork filling, spiced in our All-American fan-fav seasoning, and the creamy slaw served on the side is just the thing to finish up this plate of happiness.

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)	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 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.

