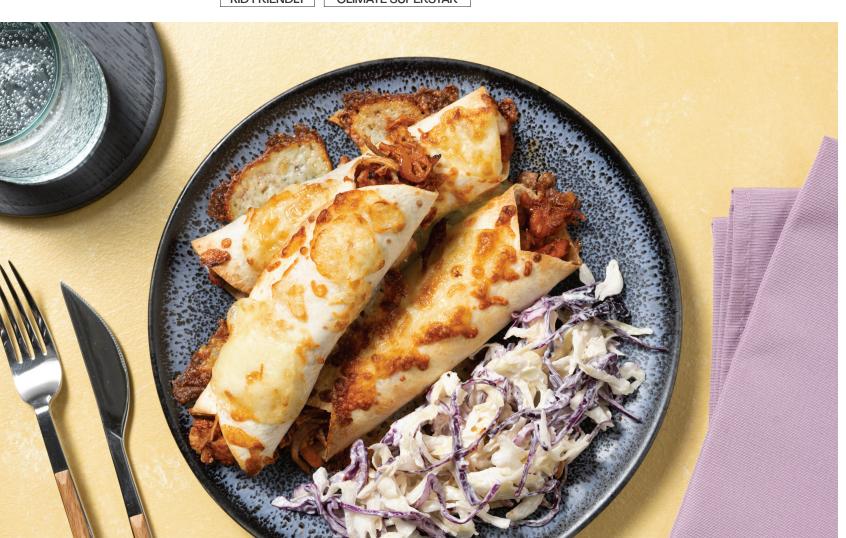


# Quick Rancher's Pulled Pork Enchiladas with Cheddar Cheese & Creamy Slaw

KID FRIENDLY

**CLIMATE SUPERSTAR** 



Grab your Meal Kit with this symbol









All-American Spice Blend

Tomato Paste





Mini Flour



Shredded Cheddar Cheese

Shredded Cabbage





Garlic Aioli



Prep in: 15-25 mins Ready in: 25-35 mins Saddle up for a fiesta on the ranch with this irresistable dish! Enchiladas are long bundles of joy, wrapped up tight with cheese melted over. 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.

**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**

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	2 People	4 People		
olive oil*	refer to method	refer to method		
carrot	1	2		
onion	1/2	1		
All-American spice blend	1 medium sachet	1 large sachet		
tomato paste	1 packet	2 packets		
pulled pork	1 medium packet	2 medium packets OR 1 large packet		
butter*	20g	40g		
water*	1/4 cup	½ cup		
mini flour tortillas	6	12		
shredded Cheddar cheese	1 medium packet	1 large packet		
shredded cabbage mix	1 medium packet	1 large packet		
garlic aioli	1 medium packet	1 large packet		
white wine vinegar*	drizzle	drizzle		
shredded Cheddar cheese**	1 medium packet	1 large packet		

<sup>\*</sup>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)	53.9g	11.4g
- saturated (g)	22.6g	4.8g
Carbohydrate (g)	58g	12.3g
- sugars (g)	14.4g	3g
Sodium (mg)	2362mg	499mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3870kJ (925Cal)	<b>785kJ</b> (188Cal)
Protein (g)	36.5g	7.4g
Fat, total (g)	61.3g	12.4g
- saturated (g)	27.1g	5.5g
Carbohydrate (g)	58g	11.8g
- sugars (g)	14.4g	2.9g
Sodium (mg)	2500mg	507mg

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





## Get prepped

- Preheat grill to medium-high heat.
- · Grate carrot. Thinly slice onion (see ingredients).

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



# Cook the filling

- In a large frying pan heat a drizzle of **olive oil** over medium-high heat. 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.



#### 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!

Custom Recipe: If you've doubled your shredded Cheddar cheese, sprinkle over as above.



# Serve up

- · Meanwhile, combine shredded cabbage mix, 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!



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