



# Tex-Mex Pulled Pork Enchiladas

with Grilled Cheddar Cheese & Sweetcorn

KID FRIENDLY

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Carrot



Sweetcorn



Tex-Mex Spice Blend



Garlic Paste



Pulled Pork



Baby Leaves



Crushed & Sieved Tomatoes



Mini Flour Tortillas



Shredded Cheddar Cheese



Pulled Pork

Prep in: 15-25 mins  
Ready in: 30-40 mins

You're going to fall head over heels for our new pulled pork. Try adding the juicy, tender meat to a saucy filling, rolling it up in tortillas and baking with a cheesy crust. It's enchilada heaven!

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

### Pantry items

Olive Oil, Butter

## 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
<b>olive oil*</b>	refer to method	refer to method
carrot	1	2
sweetcorn	1 medium tin	1 large tin
Tex-Mex spice blend	1 medium sachet	1 large sachet
garlic paste	1 large packet	2 large packets
pulled pork	1 medium packet	2 medium packets OR 1 large packet
baby leaves	1 small packet	1 medium packet
crushed & sieved tomatoes	½ tin	1 tin
<b>water*</b>	¼ cup	½ cup
<b>butter*</b>	20g	40g
mini flour tortillas	6	12
shredded Cheddar cheese	1 medium packet	1 large packet
pulled pork**	1 medium packet	2 medium packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3123kJ (746Cal)	664kJ (159Cal)
Protein (g)	32g	6.8g
Fat, total (g)	40.2g	8.6g
- saturated (g)	21.7g	4.6g
Carbohydrate (g)	65.3g	13.9g
- sugars (g)	15.7g	3.3g
Sodium (mg)	3093mg	658mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3934kJ (940Cal)	690kJ (165Cal)
Protein (g)	48g	8.4g
Fat, total (g)	55.2g	9.7g
- saturated (g)	28.7g	5g
Carbohydrate (g)	67.3g	11.8g
- sugars (g)	15.7g	2.8g
Sodium (mg)	3843mg	674mg

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](https://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

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## Get prepped

- Grate **carrot**. Drain **sweetcorn**.

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## Grill the enchiladas

- Preheat grill to medium-high heat. Grease a baking dish with **olive oil**.
- Lay a **mini flour tortilla** on a flat surface and spoon ¼ cup of **pork filling** down the centre. Roll **tortilla** up tightly and place, seam-side down, in the baking dish. Repeat with remaining **tortillas** and **pork filling**, ensuring they fit together snugly in the baking dish.
- Sprinkle over **shredded Cheddar cheese**.
- Grill **enchiladas** until cheese is melted and tortillas have warmed through, **5-10 minutes**.

**Little cooks:** Take charge of assembling the enchiladas!

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## Cook the sauce

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **carrot** and **sweetcorn** until softened, **4-6 minutes**.
- **SPICY!** This is a mild **spice** blend, but use less if you're sensitive to heat! Add **Tex-Mex seasoning** and **garlic paste** and cook until fragrant, **1-2 minutes**. Add **pulled pork** and cook, breaking up with a spoon, until warmed through, **1-2 minutes**.
- Remove pan from heat, then stir through **baby leaves**, **crushed & sieved tomatoes** (see ingredients), the **water** and **butter**.

**Custom Recipe:** If you've doubled your pulled pork, cook in batches for best results.

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## Serve up

- Divide Tex-Mex pulled pork enchiladas with grilled Cheddar cheese between plates. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

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