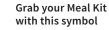


Easy American Pulled Pork Enchiladas with Cheddar Cheese & Creamy Deluxe Salad

KID FRIENDLY













All-American Spice Blend



Tomato Paste





Mini Flour

Pulled Pork



Shredded Cheddar Cheese



Garlic Aioli





Prep in: 15-25 mins Ready in: 25-35 mins Saddle up for a fiesta on the ranch with this irresistible 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 hands and fresh veggies. Avoid cross contamination by washing utensils after cutting raw meat/poultry.

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

You will need

Medium or large baking dish · Large frying pan

Ingredients

ingi caici ico		
2 People	4 People	
refer to method	refer to method	
1	2	
1	2	
1 medium sachet	1 large sachet	
1 packet	2 packets	
1 medium packet	2 medium packets OR 1 large packet	
20g	40g	
1/4 cup	½ cup	
6	12	
1 medium packet	1 large packet	
1 large packet	2 large packets	
1 medium packet	1 large packet	
drizzle	drizzle	
1 medium packet	2 medium packets OR 1 large packet	
	refer to method 1 1 1 medium sachet 1 packet 1 medium packet 20g 1/4 cup 6 1 medium packet 1 large packet 1 medium packet	

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3516kJ (840Cal)	750kJ (179Cal)
Protein (g)	31.5g	6.7g
Fat, total (g)	54.6g	11.7g
- saturated (g)	22.6g	4.8g
Carbohydrate (g)	55.9g	11.9g
- sugars (g)	15.6g	3.3g
Sodium (mg)	2374mg	507mg
Dietary Fibre (g)	11.7g	2.5g
Custom Recipe		

Per Serving Energy (kJ) 3901kJ (932Cal) 790kJ (189Cal) Protein (g) 44.1g 8.9g Fat, total (g) 57.4g 11.6g 23.5g - saturated (g) 4.8g Carbohydrate (g) 53.9g 10.9g - sugars (g) 15.6g 3.2g

1676mg

11.7g

The quantities provided above are averages only.

Allergens

Sodium (mg)

Dietary fibre

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



340mg

2.4g



Get prepped

- Grate carrot.
- · Thinly slice white and light green parts of leek.

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



Grill the enchiladas

- · Preheat grill to medium-high heat.
- 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!



Cook the filling

- In a large frying pan, heat a drizzle of olive oil over medium-high heat.
 Cook carrot and leek until softened, 4-5 minutes.
- Add All-American spice blend, tomato paste and pulled pork. 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 to beef mince, cook along with carrot and onion, breaking up with a spoon, until just browned, 4-5 minutes. Continue with recipe as above.



Serve up

- Meanwhile, combine deluxe salad 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!