



Easy American Pulled Pork Enchiladas

with Cheddar Cheese & Creamy Deluxe Salad

KID FRIENDLY

Grab your Meal Kit with this symbol



Carrot



Leek



All-American Spice Blend



Tomato Paste



Pulled Pork



Mini Flour Tortillas



Shredded Cheddar Cheese



Deluxe Salad Mix



Garlic Aioli



Beef Mince

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.

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 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

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
leek	1	2
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*	¼ cup	½ cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 medium packet	1 large packet
deluxe salad mix	1 large packet	2 large packets
garlic aioli	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
beef mince**	1 medium packet	2 medium packets OR 1 large 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

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3901kJ (932Cal)	790kJ (189Cal)
Protein (g)	44.1g	8.9g
Fat, total (g)	57.4g	11.6g
- saturated (g)	23.5g	4.8g
Carbohydrate (g)	53.9g	10.9g
- sugars (g)	15.6g	3.2g
Sodium (mg)	1676mg	340mg
Dietary fibre	11.7g	2.4g

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

2024 | CW23



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!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate