



Cheesy Mexican Beef Enchiladas

with Charred Corn & Tomato Salsa

Grab your Meal Kit with this symbol



Sweetcorn



Brown Onion



Garlic



Beef Mince



Mexican Fiesta Spice Blend



Enchilada Sauce



Mini Flour Tortillas



Shredded Cheddar Cheese



Tomato



Greek-Style Yoghurt

Hands-on: **20-30 mins**
 Ready in: **35-45 mins**

Spicy (Mexican Fiesta spice blend)

With a flavourful beef filling, soft flour tortillas, melted Cheddar cheese, tomato salsa and creamy Greek-style yoghurt, it's no wonder this colourful Mexican dish continues to be so popular.

Pantry items

Olive Oil, Vinegar (White Wine or Red Wine)

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweetcorn	½ tin	1 tin
brown onion	1 (medium)	1 (large)
garlic	1 clove	2 cloves
beef mince	1 packet	1 packet
Mexican Fiesta spice blend	1 sachet	1 sachet
enchilada sauce	1 packet (140g)	2 packets (280g)
mini flour tortillas	6	12
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
tomato	1	2
vinegar* (white wine or red wine)	½ tsp	1 tsp
Greek-style yoghurt	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3052kJ (729Cal)	563kJ (135Cal)
Protein (g)	47g	8.7g
Fat, total (g)	29.7g	5.5g
- saturated (g)	13.7g	2.5g
Carbohydrate (g)	59.8g	11g
- sugars (g)	15.6g	2.9g
Sodium (mg)	1839mg	339mg

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.



Get prepped

Preheat the oven to **220°C/200°C fan-forced**. Drain the **sweetcorn** (see ingredients). Finely chop the **brown onion**. Finely chop the **garlic**.



Bake the enchiladas

Place the **mini flour tortillas** on a flat surface and fill evenly with the **enchilada filling**. Roll the **tortillas** to close and place, seam-side down, in a baking dish. Top with the remaining **enchilada sauce** and sprinkle with the **shredded Cheddar cheese**. Bake until the cheese is melted and golden, **15 minutes**.



Char the corn

In a large frying pan, heat a drizzle of **olive oil** over a high heat. Cook the **sweetcorn**, tossing occasionally, until golden and lightly charred, **4-5 minutes**. Transfer to a medium bowl.

TIP: Cover the pan with a lid if the corn kernels are "popping" out.



Make the corn salsa

While the enchiladas are baking, finely chop the **tomato**. Add the **tomato** to the charred **corn**, drizzle with **olive oil**, then add the **vinegar** and season.

TIP: Seasoning is key in salsa! Season with more salt, pepper or vinegar to taste.



Make the filling

SPICY! The spice blend is hot, use less if you're sensitive to heat. Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **onion** until softened, **2-3 minutes**. Add the **garlic** and cook until fragrant, **1 minute**. Add the **beef mince**, then season with **salt** and **pepper**. Cook, breaking up with a spoon, until browned, **4-5 minutes**. Add the **Mexican Fiesta spice blend** and cook until fragrant, **1 minute**. Add 1/2 the **enchilada sauce** and stir to combine.



Serve up

Divide the cheesy Mexican beef enchiladas between plates and top with the **Greek-style yoghurt**. Serve with the charred corn salsa.

Enjoy!