



Cheesy Pork & Bean Enchiladas

with Sour Cream & Zingy Tomato

TAKEAWAY FAVES



Grab your Meal Kit with this symbol



Basmati Rice



Garlic



Black Beans



Mexican Fiesta Spice Blend



Mini Flour Tortillas



Tomato



Mild Chipotle Sauce



Coriander



Pork Mince



Soffritto Mix



Shredded Cheddar Cheese



Sour Cream

Prep in: 25-35 mins
Ready in: 35-45 mins

With beans, tortillas, Cheddar cheese and spiced pork, this Mexican favourite is colourful, delicious and a heap of fun to make. Don't forget to dollop on the classic sour cream to really get the fiesta going!

Pantry items

Olive Oil, Butter, White Wine Vinegar

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

Medium saucepan · Large frying pan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
basmati rice	½ packet	1 packet
garlic	2 cloves	4 cloves
black beans	½ tin	1 tin
pork mince	1 packet	1 packet
soffritto mix	1 bag (150g)	1 bag (300g)
Mexican Fiesta spice blend 🌶️	1 sachet	1 sachet
butter*	20g	40g
water*	¼ cup	½ cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
tomato	1	2
white wine vinegar*	drizzle	drizzle
sour cream	1 medium packet	1 large packet
mild chipotle sauce	1 packet (40g)	2 packets (80g)
coriander	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4102kJ (980Cal)	756kJ (181Cal)
Protein (g)	46.9g	8.6g
Fat, total (g)	46.9g	8.6g
- saturated (g)	25.6g	4.7g
Carbohydrate (g)	85.5g	15.8g
- sugars (g)	13g	2.4g
Sodium (mg)	1607mg	296mg

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.



Cook the rice

- Boil the kettle. Half-fill a medium saucepan with boiling **water**.
- Add **basmati rice** (see ingredients) and a pinch of **salt** and cook, uncovered, over high heat until tender, **12 minutes**. Drain.



Make the enchiladas

- Preheat grill to medium-high. Drizzle a baking dish with **olive oil**.
- Lay **mini flour tortillas** on chopping board. Spoon **bean filling** down centre. Roll **tortilla** up tightly and place, seam-side down, in the baking dish.
- Repeat with remaining **tortillas** and **bean filling**, ensuring they fit together snugly in the baking dish.
- Sprinkle with **shredded Cheddar cheese**. Grill **enchiladas** until cheese is melted and golden and tortillas are warmed through, **8-10 minutes**.



Get prepped

- Finely chop **garlic**.
- Drain and rinse **black beans** (see ingredients).



Make the salsa

- Meanwhile, finely chop **tomato**.
- In a small bowl combine **tomato**, a drizzle of **white wine vinegar** and **olive oil** and a pinch of **salt** and **pepper**.



Cook the filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **pork mince**, breaking up with a spoon, until just browned, **4-5 minutes**.
- **SPICY!** *The spice blend is hot, use less if you're sensitive to heat.* Stir in the **soffritto mix**, **Mexican Fiesta spice blend** and **garlic** and cook until fragrant, **1 minute**.
- Add cooked **rice**, **black beans**, the **butter** and the **water**, stirring to combine, **1 minute**. Season generously.



Serve up

- Divide cheesy pork and bean enchiladas between plates.
- Top with **sour cream**, **mild chipotle sauce** and zingy tomato.
- Tear over **coriander** to serve. Enjoy!

We're here to help!

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