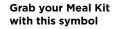
# **Cheesy Pulled Pork Enchiladas**

with Tomato Salsa & Greek Yoghurt













Carrot



Sweetcorn





Tex-Mex Spice Blend

**Tomato Paste** 







**Enchilada Sauce** 

**Pulled Pork** 





Mini Flour Tortillas

**Shredded Cheddar** Cheese





Tomato

Cucumber



Coriander

**Greek Yoghurt** 

Pantry items Olive Oil

# Before you start

Our fruit and veggies need a little wash first!

#### You will need

Large frying pan · Large baking dish

### Ingredients

	4 People
olive oil*	refer to method
red onion	1
garlic	4 cloves
carrot	1
sweetcorn	1 tin
Tex-Mex spice blend	2 sachets
tomato paste	1 tin
water*	1 cup
enchilada sauce	1 sachet (140g)
pulled pork	1 packet
mini flour tortillas	12
shredded Cheddar cheese	1 packet (100g)
tomato	1
cucumber	1
coriander	1 bunch
Greek yoghurt	1 packet (100g)

<sup>\*</sup>Pantry Items

#### **Nutrition**

Per Serving	Per 100g
3020kJ (722Cal)	<b>504kJ</b> (120Cal)
47.9g	8.0g
24.8g	4.1g
9.1g	1.5g
69.3g	11.5g
18.0g	3.0g
2100mg	349mg
	3020kJ (722Cal) 47.9g 24.8g 9.1g 69.3g 18.0g

#### **Allergens**

For allergens and ingredient information, visit **HelloFresh.co.nz/recipes** 



# 1. Get prepped

Preheat the oven to 220°C/200°C fan-forced. Finely chop the **red onion**. Finely chop the **garlic** (or use a garlic press). Grate the **carrot** (unpeeled). Drain the **sweetcorn**.



# 2. Make the filling

In a large frying pan, heat a drizzle of olive oil over a medium-high heat. Add the onion, grated carrot and sweetcorn and cook, stirring, until softened, 5 minutes. Add another drizzle of olive oil with the garlic and Tex-Mex spice blend. Cook until fragrant, 1 minute. Add the tomato paste and water and stir to combine. Add the enchilada sauce and cook, stirring, until well combined, 2 minutes. Add the pulled pork to the sauce and stir to coat. Cook until heated through, 2 minutes. Season to taste with salt and pepper.





## 3. Assemble the enchiladas

Place the **mini flour tortillas** on a flat surface and fill each **tortilla** with **2 tbs** of the **enchilada filling**. Roll the **tortillas** to enclose the filling and place, seam-side down, in a large baking dish.



## 4. Bake the enchiladas

Top the tortillas with the **shredded Cheddar cheese**. Bake until the cheese is melted and golden, **10-15 minutes**.



## 5. Make the salsa

While the enchiladas are baking, finely chop the **tomato** and **cucumber**. Roughly chop the **coriander**. Place the **tomato**, **cucumber** and **coriander** in a large bowl, **drizzle** with **olive oil** and season with **salt** and **pepper**. Toss to combine.



# 6. Serve up

Divide the cheesy pulled pork enchiladas between plates and top with a dollop of **Greek yoghurt** and the tomato salsa.

**Enjoy!**