



Cheesy Pulled Pork Enchiladas

with Tomato Salsa & Greek Yoghurt

Grab your Meal Kit with this symbol



Red Onion



Garlic



Carrot



Sweetcorn



Tex-Mex Spice Blend



Tomato Paste



Enchilada Sauce



Pulled Pork



Mini Flour Tortillas



Shredded Cheddar Cheese



Tomato




Cucumber



Coriander



Greek Yoghurt

 Hands-on: **30 mins**
Ready in: **40 mins**

You're going to fall head over heels for our new pulled pork. With the long slow cooking already done, it's ready to roll in any recipe. Try adding the juicy, tender meat to a saucy filling, rolling it up in tortillas and baking it with a cheesy crust. It's enchilada heaven!

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)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3020kJ (722Cal)	504kJ (120Cal)
Protein (g)	47.9g	8.0g
Fat, total (g)	24.8g	4.1g
- saturated (g)	9.1g	1.5g
Carbohydrate (g)	69.3g	11.5g
- sugars (g)	18.0g	3.0g
Sodium (g)	2100mg	349mg

Allergens

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.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**.

TIP: Add a dash of water if it looks a little dry!



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!