

# Mexican Fiesta Veggie Mince Enchiladas

with Charred Corn Salsa & Cheddar Cheese

Grab your Meal Kit with this symbol



Carrot



Baby Spinach Leaves



Garlic



Brown Onion



Sweetcorn



Veggie Mince



Mexican Fiesta Spice Blend



Enchilada Sauce



Mini Flour Tortillas




Shredded Cheddar Cheese



Greek-Style Yoghurt

 Hands-on: **20-25 mins**  
Ready in: **25-30 mins**

 Spicy (Mexican Fiesta spice blend)

With veggie mince, tortillas, Cheddar cheese and salsa, this Mexican favourite is colourful, delicious and a heap of fun. Don't forget to dollop on the yoghurt 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

Large frying pan · Medium or large baking dish

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
baby spinach leaves	1 bag (60g)	1 bag (120g)
garlic	2 cloves	4 cloves
brown onion	1 (medium)	1 (large)
sweetcorn	½ tin	1 tin
veggie mince	½ packet	1 packet
Mexican Fiesta spice blend	1 sachet	1 sachet
enchilada sauce	½ packet (70g)	1 packet (140g)
water*	¼ cup	½ cup
butter*	20g	40g
mini flour tortillas	6	12
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
white wine vinegar*	drizzle	drizzle
Greek-style yoghurt	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3232kJ (772Cal)	548kJ (131Cal)
Protein (g)	34.8g	5.9g
Fat, total (g)	29.4g	5g
- saturated (g)	17.1g	2.9g
Carbohydrate (g)	83g	14.1g
- sugars (g)	22.4g	3.8g
Sodium (mg)	2405mg	408mg

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](https://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

Grate the **carrot**. Roughly chop the **baby spinach leaves**. Finely chop the **garlic** and **brown onion**. Drain the **sweetcorn** (see ingredients).



## Grill the enchiladas

Preheat the grill to medium-high. Grease a baking dish with **olive oil**. Place the **mini flour tortillas** on a flat surface and fill evenly with the **veggie filling**. Roll up the **tortillas** tightly to close and place, seam-side down, in the baking dish, ensuring they fit together snugly. Sprinkle over the **shredded Cheddar cheese**. Grill the **enchiladas** until the cheese is melted and the tortillas have warmed through, **5-10 minutes**.



## Char the corn

Heat a large frying pan over a high heat. Cook the **sweetcorn** until lightly browned, **4-5 minutes**. Transfer to a medium bowl.

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



## Make the salsa

While the enchiladas are grilling, add the **baby spinach** and a drizzle of **white wine vinegar** and **olive oil** to the **charred corn**. Toss to combine and season with **salt** and **pepper**.



## Cook 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 **veggie mince** (see ingredients) and **carrot**, breaking up the mince with a spoon, until browned, **3-4 minutes**. Add the **garlic** and **Mexican Fiesta spice blend** and cook until fragrant, **1 minute**. Add the **enchilada sauce** (see ingredients) and the **water** and cook until slightly reduced, **2-3 minutes**. Remove from the heat, then stir through the **butter** until melted.



## Serve up

Divide the Mexican fiesta veggie mince enchiladas between plates. Spoon over the **Greek-style yoghurt**. Serve with the charred corn salsa.

Enjoy!