

Tex-Mex Cheesy Pulled Pork Enchiladas

with Radish Salad

Grab your Meal Kit with this symbol



Salad Leaves



Carrot



Garlic



Onion



Radish



Tex-Mex Spice Blend



Pulled Pork



Enchilada Sauce



Mini Flour Tortillas



Shredded Cheddar Cheese

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Hands-on: 15-25 mins
Ready in: 30-40 mins

You're going to fall head over heels for our 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, 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
salad leaves	1 small bag	1 medium bag
carrot	1	2
garlic	2 cloves	4 cloves
onion	1 (medium)	1 (large)
radish	2	3
Tex-Mex spice blend	1 sachet	1 sachet
pulled pork	1 packet	1 packet
enchilada sauce	1 packet (140g)	2 packets (280g)
butter*	20g	40g
mini flour tortillas	6	12
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
white wine vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3080kJ (736Cal)	636kJ (152Cal)
Protein (g)	31.9g	6.6g
Fat, total (g)	40.7g	8.4g
- saturated (g)	22.5g	4.6g
Carbohydrate (g)	63g	13g
- sugars (g)	15.4g	3.2g
Sodium (mg)	2614mg	540mg

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

- Roughly chop **salad leaves**. Grate **carrot**. Finely chop **garlic** and **onion**. Roughly chop **radish**.



Grill the enchiladas

- Preheat grill to medium-high heat.
- Grease a baking dish with **olive oil**. Lay a **mini flour tortilla** on a flat surface and spoon 1/4 cup of **pork filling** down the centre. Roll **tortilla** up tightly and place, seam-side down, in baking dish. Repeat with remaining **tortillas** and **pork filling**, ensuring they fit together snugly in the baking dish.
- Sprinkle with **shredded Cheddar cheese**, then grill **enchiladas** until cheese is melted and tortillas have warmed through, **5-10 minutes**.



Cook the sauce

- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **carrot** and **onion** until softened, **4-6 minutes**.
- Add **garlic** and **Tex-Mex spice blend** and cook until fragrant, **1 minute**.
- Add **pulled pork** and cook, breaking up with a spoon, until warmed through, **1-2 minutes**.
- Remove from heat, then stir through **enchilada sauce** and the **butter**.



Serve up

- In a medium bowl, combine salad leaves, radish and a drizzle of **white wine vinegar** and olive oil. Season with salt and pepper.
- Divide Tex-Mex cheesy pulled pork enchiladas between plates.
- Serve with radish salad.

Enjoy!