

Cheesy Pork & Rice Enchiladas

with Sour Cream & Zingy Tomato

TAKEAWAY FAVES



Grab your Meal Kit with this symbol



Basmati Rice



Pork Mince



Mexican Fiesta Spice Blend



Garlic Paste



Mini Flour Tortillas



Shredded Cheddar Cheese



Snacking Tomatoes



Light Sour Cream



Coriander



Beef Mince

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

Enchiladas - what could be more fun? Make a tasty pork and rice filling, roll it up in a soft tortilla and then top the whole thing off with melted cheesy goodness, a dollop of sour cream, a fresh tomato salsa and a sprinkle of coriander.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Butter, White Wine Vinegar

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

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	1 medium packet	2 medium packets
pork mince	1 small packet	2 small packets OR 1 large packet
Mexican Fiesta spice blend	1 medium sachet	1 large sachet
garlic paste	1 packet	2 packets
butter*	20g	40g
water*	¼ cup	½ cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 medium packet	1 large packet
snacking tomatoes	½ punnet	1 punnet
white wine vinegar*	drizzle	drizzle
light sour cream	1 medium packet	1 large packet
coriander	1 bag	1 bag
beef mince**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4201kJ (1004Cal)	918kJ (219Cal)
Protein (g)	43g	9.4g
Fat, total (g)	43.9g	9.6g
- saturated (g)	20.8g	4.5g
Carbohydrate (g)	105g	23g
- sugars (g)	6.4g	1.4g
Sodium (mg)	1257mg	275mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4227kJ (1010Cal)	924kJ (221Cal)
Protein (g)	46.4g	10.1g
Fat, total (g)	42.9g	9.4g
- saturated (g)	21.2g	4.6g
Carbohydrate (g)	105g	23g
- sugars (g)	6.4g	1.4g
Sodium (mg)	1259mg	275mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



Cook the rice

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



Cook the filling

- When rice has **7 minutes** remaining, 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 **Mexican Fiesta spice blend** and **garlic paste** until fragrant, **1 minute**.
- Add **cooked rice**, the **butter** and the **water**, stirring to combine, **1 minute**. Season generously.

Custom Recipe: If you've swapped to beef mince, cook beef mince in the same way as pork mince. Drain oil from pan before adding the rice for best results.



Bake the enchiladas

- Sprinkle with **shredded Cheddar cheese**.
- Grill **enchiladas** until cheese is melted and golden and tortillas are warmed through, **8-10 minutes**.



Make the salsa

- Meanwhile, cut **snacking tomatoes** (see **ingredients**) in half.
- In a small bowl, combine **tomatoes**, a drizzle of **olive oil** and the **white wine vinegar** and a pinch of **salt** and **pepper**.



Make the enchiladas

- Preheat grill to medium-high.
- Drizzle baking dish with **olive oil**.
- Lay **mini flour tortillas** on a chopping board. Spoon **filling** down the centre of a **tortilla**. Roll **tortilla** up tightly and place, seam-side down, in the large baking dish.
- Repeat with remaining **tortillas** and **mixture**, ensuring they fit together snugly in the baking dish.

Custom Recipe: Fill tortillas with the beef filling, as above.



Serve up

- Divide cheesy pork and rice enchiladas and zingy tomatoes between plates.
- Top with **light sour cream**. Tear over **coriander** to serve. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.com.au/rate