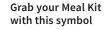




Cheesy Beef Enchiladas with Sour Cream













Spice Blend



Garlic Paste

Enchilada Sauce





Mini Flour Tortillas

Cheddar Cheese



Light Sour



Cream

Prep in: 15 mins Ready in: 25 mins

This quick and easy number is guaranteed to put smiles on everyone's dials for dinner. With tasty packages of mildly spiced beef covered in gooey melted cheese and topped with sour cream; what's not to like?

Pantry items Olive Oil, Butter

SBX



Before you start

Wash your hands and any fresh food.

You will need

Large frying pan · Large baking dish

Ingredients

	2 People
olive oil*	refer to method
carrot	1
sweetcorn	1 tin (125g)
beef mince	1 small packet
Tex-Mex spice blend	1 medium sachet
garlic paste	1 medium packet
butter*	20g
enchilada sauce	1 packet (150g)
water*	⅓ cup
mini flour tortillas	6
Cheddar cheese	1 large packet
light sour cream	1 medium packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3796kJ (907Cal)	720kJ (172Cal)
Protein (g)	49g	9.3g
Fat, total (g)	51.9g	9.8g
- saturated (g)	25.9g	4.9g
Carbohydrate (g)	56.7g	10.7g
- sugars (g)	15.2g	2.9g
Sodium (mg)	1758mg	333mg

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.



Get prepped & cook the beef

- Preheat grill to medium-high. Grate carrot. Drain sweetcorn.
- In a large frying pan, heat a drizzle of olive oil over high heat. Cook beef mince, breaking up with a spoon, until browned, 4-5 minutes.

TIP: For best results, drain the oil from the pan before cooking the veggies.



Make the filling

- Add carrot and corn and cook, stirring, until softened, 3-4 minutes.
- SPICY! This is a mild spice blend, but use less if you're sensitive to heat.
 Reduce heat to medium-high and stir in Tex-Mex spice blend and garlic paste until fragrant, 1 minute.
- Add butter, enchilada sauce and the water and cook, stirring, until slightly thickened, 1-2 minutes. Season to taste.



Grill the enchiladas

- Drizzle a large baking dish with olive oil.
- Lay a mini flour tortilla on a chopping board. Spoon beef mixture down the centre. Roll tortilla up tightly and place, seam-side down, in the baking dish.
- Repeat with remaining tortillas and beef mixture, ensuring they fit together snugly in the baking dish.
- Sprinkle with Cheddar cheese. Grill until cheese is melted and golden and tortillas are warmed through, 8-10 minutes.



Serve up

- Divide cheesy beef enchiladas between plates.
- Serve with a dollop of light sour cream. Enjoy!



We need your expertise! Let our Culinary team know what you thought: hellofresh.com.au/rate



Scan here if you have any questions or concerns

