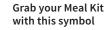
# BBQ Pulled Pork Enchiladas with Corn & Cherry Tomato Salsa











**Brown Onion** 



Carrot







Pulled Pork





Tortillas

Sweetcorn

All-American

Spice Blend

**BBQ Sauce** 



Shredded Cheddar



Cheese



Coriander



Cherry/Snacking Tomatoes



Yoghurt



Olive Oil, Butter, Brown Sugar, 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  $\cdot$  Medium or large baking dish

# Ingredients

ingredients			
	2 People	4 People	
olive oil*	refer to method	refer to method	
brown onion	1/2	1	
garlic	3 cloves	6 cloves	
carrot	1	2	
butter*	20g	40g	
passata	½ box	1 box	
brown sugar*	1 tsp	2 tsp	
pulled pork	1 packet (200g)	1 packet (400g)	
All-American spice blend	½ sachet	1 sachet	
BBQ sauce	½ packet (20g)	1 packet (40g)	
water*	1/4 cup	½ cup	
mini flour tortillas	6	12	
shredded Cheddar cheese	1 medium packet	1 large packet	
sweetcorn	1 tin (125g)	1 tin (300g)	
coriander	1 bag	1 bag	
cherry/snacking tomatoes	1 punnet	2 punnets	
white wine vinegar*	drizzle	drizzle	
Greek-style yoghurt	1 medium packet	1 large packet	
at.			

<sup>\*</sup>Pantry Items

### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kj)	3419kJ (817Cal)	549kJ (131Cal)
Protein (g)	34.7g	5.6g
Fat, total (g)	43.6g	7g
- saturated (g)	18.9g	3g
Carbohydrate (g)	66.2g	10.6g
- sugars (g)	23.9g	3.8g
Sodium (mg)	2141mg	344mg

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

Preheat oven to 200°C/180°C fan-forced. Finely chop brown onion (see ingredients) and garlic. Grate carrot.



#### Make the sauce

In a large frying pan, melt the **butter** over medium-high heat. Cook 1/2 the **garlic** until fragrant, **1 minute**. Add **passata** (see ingredients) and **brown sugar** and cook, stirring, until slightly reduced, **2-3 minutes**. Transfer to a bowl.



## Make the filling

Return frying pan to medium-high heat with a drizzle of olive oil. Cook onion and carrot, stirring, until just softened, 3-4 minutes. Add remaining garlic and cook until fragrant, 1 minute. Add another drizzle of olive oil, then add pulled pork and All-American spice blend (see ingredients). Cook until fragrant, 1 minute. Add BBQ sauce (see ingredients) and the water. Stir until warmed though, 1 minute.

**TIP:** Add a splash more water if the filling looks dry!



## Bake the enchiladas

Place **mini flour tortillas** on a flat surface. Spoon 1/4 cup of the **filling** down the centre of a **tortilla**. Roll up tightly and place, seam-side down, in a baking dish. Repeat with remaining **tortillas** and **filling**, ensuring the enchiladas fit together snugly in the baking dish. Top with **passata sauce** and **shredded Cheddar cheese**. Bake until cheese is melted and golden, **10-15 minutes**.



## Make the salsa

While enchiladas are baking, wipe out the frying pan and return to high heat. Drain **sweetcorn**, then add to pan and cook, tossing, until lightly browned, **4-5 minutes**. Meanwhile, roughly chop **coriander**. Halve **cherry tomatoes**. Transfer cooked **corn** to a bowl, then top with **coriander**, **tomatoes** and a drizzle of **white wine vinegar** and **olive oil**. Season with **salt** and **pepper**. Toss to coat.

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



## Serve up

Divide BBQ pulled pork enchiladas between plates. Top with corn and cherry tomato salsa and **Greek-style yoghurt** to serve.

Enjoy!

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