



BBQ Pulled Pork Enchiladas

with Corn & Cherry Tomato Salsa

Grab your Meal Kit with this symbol



Brown Onion



Garlic



Carrot



Passata



Pulled Pork



All-American Spice Blend



BBQ Sauce



Mini Flour Tortillas



Shredded Cheddar Cheese



Sweetcorn



Coriander



Cherry/Snacking Tomatoes



Greek-Style Yoghurt

Hands-on: **30-40 mins**
Ready in: **35-45 mins**

Cheesy, saucy and smoky - this American and Mexican fusion is an explosion of colour and flavour! From the sweet, savoury and succulent pulled pork, to the juicy and zingy salsa and the creamy yoghurt, every bite is a delight.

Pantry items

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 · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	½	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*	¼ 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

*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**.



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 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 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.



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!



Serve up

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

Enjoy!

Rate your recipe

Scan here to rate this recipe!

