

Cheesy Pork & Rice Enchiladas

with Sour Cream & Zingy Tomato

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



Basmati Rice



Black Beans



Mexican Fiesta Spice Blend



Mini Flour Tortillas



Tomato



Mild Chipotle Sauce



Coriander



Pork Mince



Garlic Paste



Shredded Cheddar Cheese



Light Sour Cream



Beef Mince

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

Enchiladas - what could be more fun? Make a tasty pork, rice and bean filling, roll it up in a soft tortilla and then top the whole thing off with melted cheesy goodness and a drizzle of mild chipotle sauce. Cool things down with 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

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

Medium saucepan · Large frying pan · Large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
basmati rice	½ packet	1 packet
black beans	½ tin	1 tin
pork mince	1 small packet	1 medium 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
tomato	1	2
white wine vinegar*	drizzle	drizzle
light sour cream	1 medium packet	1 large packet
mild chipotle sauce	1 packet	2 packets
coriander	1 bag	1 bag
beef mince**	1 small packet	1 medium packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4548kJ (1087Cal)	910kJ (217Cal)
Protein (g)	47.4g	9.5g
Fat, total (g)	45.1g	9g
- saturated (g)	21g	4.2g
Carbohydrate (g)	116.1g	23.2g
- sugars (g)	10.4g	2.1g
Sodium (mg)	1729mg	346mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4568kJ (1092Cal)	914kJ (218Cal)
Protein (g)	51g	10.2g
Fat, total (g)	44g	8.8g
- saturated (g)	21.4g	4.3g
Carbohydrate (g)	116.1g	23.2g
- sugars (g)	10.4g	2.1g
Sodium (mg)	1731mg	346mg

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** (see ingredients) and a pinch of **salt** and cook, uncovered, over high heat until tender, **12 minutes**. Drain.



Make the enchiladas

- Preheat grill to medium-high. Drizzle a large baking dish with **olive oil**.
- Lay **mini flour tortillas** on chopping board. Spoon **filling** down 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.
- Sprinkle with **shredded Cheddar cheese**. Grill **enchiladas** until cheese is melted and golden and tortillas are warmed through, **8-10 minutes**.



Get prepped

- Drain and rinse **black beans** (see ingredients).



Make the salsa

- Meanwhile, finely chop **tomato**.
- In a small bowl, combine **tomato**, a drizzle of **olive oil** and **white wine vinegar** and a pinch of **salt** and **pepper**.



Cook the filling

- 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**, **black beans**, 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 spice blend for best results.



Serve up

- Divide cheesy pork & bean enchiladas between plates.
- Serve with **light sour cream**, **mild chipotle sauce** and zingy tomato.
- Tear over **coriander**. Enjoy!

Rate your recipe

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