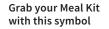
Mexican Beef Enchiladas

with Corn Salsa & Sour Cream















Sweetcorn

Mexican Fiesta Spice Blend





Diced Tomatoes With Garlic & Onion

Mini Flour Tortillas





Coriander

Beef Mince



Light Sour



Shredded Cheddar Cheese





Prep in: 20-30 mins Ready in: 35-45 mins With a flavourful beef filling, soft flour tortillas, melted Cheddar cheese, juicy corn salsa and sour cream, it's no wonder this colourful Mexican dish continues to be a hit.

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 with a lid · Medium or large baking dish

Ingredients

2 People	4 People
refer to method	refer to method
1 clove	2 cloves
1	2
1 tin (125g)	1 tin (420g)
1 small packet	1 medium packet
30g	60g
1 medium sachet	1 large sachet
1 box	2 boxes
½ tsp	1 tsp
½ tsp	1 tsp
6	12
1 medium packet	1 large packet
1 bag	1 bag
½ tsp	1 tsp
1 medium packet	1 large packet
1 packet (90g)	1 packet (180g)
	refer to method 1 clove 1 1 tin (125g) 1 small packet 30g 1 medium sachet 1 box ½ tsp ½ tsp 6 1 medium packet 1 bag ½ tsp 1 medium packet 1 packet

^{*}Pantry Items ** Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3876kJ (926Cal)	597kJ (143Cal)
Protein (g)	47.1g	7.3g
Fat, total (g)	49.8g	7.7g
- saturated (g)	26g	4g
Carbohydrate (g)	67.7g	10.4g
- sugars (g)	24.1g	3.7g
Sodium (mg)	2722mg	419mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4264kJ (1019Cal)	614kJ (147Cal)
Protein (g)	54g	7.8g
Fat, total (g)	56.6g	8.1g
- saturated (g)	28.5g	4.1g
Carbohydrate (g)	68.5g	9.9g
- sugars (g)	24.6g	3.5g
Sodium (mg)	3153mg	454mg

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





Get prepped

- · Finely chop garlic.
- Grate carrot.
- Drain sweetcorn.



Grill the enchiladas

- · Preheat the grill to medium-high. Drizzle a baking dish with olive oil.
- Lay a mini flour tortilla on a chopping board. Spoon some **beef filling** down the centre, then roll it up tightly and place, seam side-down, in the baking dish.
- · Repeat with remaining filling and tortillas, ensuring they fit together snugly. Sprinkle with shredded Cheddar cheese.
- · Grill enchiladas until cheese is melted and golden and tortillas are warmed through, 8-10 minutes.



Cook the corn & beef

- · Heat a large frying pan over high heat. Cook corn kernels until lightly browned, 5 minutes. Transfer to a small bowl. Set aside.
- Return pan to medium-high heat with a drizzle of olive oil. Cook garlic until fragrant, 1 minute.
- · Add beef mince and carrot and cook, breaking up the **beef** with a spoon, until browned, **4-5 minutes**. Drain any excess **oil** from the pan.

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

Custom Recipe: If you've added diced bacon, cook it with the beef and carrot, breaking up the beef and bacon with a spoon, until browned, 5-6 minutes



Make it saucy

- SPICY! You may find the spice blend hot! Add less if you're sensitive to heat. Add the **butter** and Mexican Fiesta spice blend and cook until fragrant, 1 minute.
- Stir in diced tomatoes with garlic & onion, the **sugar** and the **salt**. Bring to the boil. Reduce heat to medium, then simmer until thickened, 5 minutes.

TIP: Add a splash of water to loosen the filling, if needed.



Make the salsa

- Meanwhile, roughly chop coriander.
- Add coriander and a drizzle of vinegar and olive oil to the bowl with the charred corn.
- · Toss to combine. Season to taste.



Serve up

- Divide Mexican beef enchiladas between plates.
- · Top with corn salsa and light sour cream to serve. Enjoy!



Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate