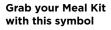
# **Mexican Beef Enchiladas**

with Corn-Tomato Salsa & Sour Cream









**Brown Onion** 







Carrot





**Mexican Fiesta** 



**Enchilada Sauce** 

Spice Blend





**Beef Stock** 







**Shredded Cheddar** 



Tomato

Cheese



Sweetcorn



**Sour Cream** 

Hands-on: 20-30 mins Ready in: 35-45 mins

Spicy (Mexican Fiesta spice blend) With a flavourful beef filling, soft flour tortillas, melted Cheddar cheese, corn-tomato salsa and sour cream, it's no wonder this colourful Mexican dish continues to be so popular.

#### **Pantry items**

Olive Oil, Vinegar (White Wine or Red Wine)

## 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 baking dish

#### Ingredients

<b>.</b>		
	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	1	2
garlic	2 cloves	4 cloves
carrot	1	2
beef mince	1 packet	1 packet
Mexican Fiesta spice blend	1 sachet	2 sachets
enchilada sauce	1 sachet (150g)	1 sachet (300g)
beef stock	1 cube	2 cubes
mini flour tortillas	6	12
shredded	1 packet	1 packet
Cheddar cheese	(50g)	(100g)
tomato	1	2
sweetcorn	1 tin (125g)	1 tin (300g)
vinegar* (white wine or red wine)	½ tsp	1 tsp
sour cream	1 packet (100g)	1 packet (200g)

<sup>\*</sup>Pantry Items

#### **Nutrition**

	Per Serving	Per 100g
Energy (kJ)	<b>3771kJ</b> (901Cal)	<b>566kJ</b> (135Cal)
Protein (g)	48.7g	7.3g
Fat, total (g)	44g	6.6g
- saturated (g)	18.2g	2.7g
Carbohydrate (g)	70.1g	10.5g
- sugars (g)	24.7g	3.7g
Sodium (mg)	2134mg	321mg

#### **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.



## 1. Get prepped

Finely chop the **brown onion**. Finely chop the **garlic** (or use a garlic press). Grate the **carrot** (unpeeled).



## 2. Make the filling

SPICY! The spice blend is spicy, use less if you're sensitive to heat. In a large frying pan, heat a drizzle of olive oil over a medium-high heat. Add the onion and cook until softened, 2-3 minutes. Add the garlic and cook until fragrant, 1 minute. Add the beef mince and carrot. Cook, breaking up with a spoon, until browned, 4-5 minutes. Add the Mexican Fiesta spice blend and cook until fragrant, 1 minute. Add 1/2 the enchilada sauce, crumble in the beef stock (1 cube for 2 people / 2 cubes for 4 people) and stir to combine.



#### 3. Fill the tortillas

**Drizzle** a medium baking dish with **olive oil**. Place the **mini flour tortillas** on a flat surface and fill evenly with the **enchilada filling**. Roll up the **tortillas** to close and place, seam-side down, in the baking dish.



## 4. Grill the enchiladas

Preheat the grill to medium-high. Top the enchiladas with the remaining enchilada sauce and sprinkle with the shredded Cheddar cheese. Grill the enchiladas until the cheese is melted and golden and the tortillas are warmed through, 8-10 minutes.

**TIP:** Grills cook fast, so keep an eye on the enchiladas!



## 5. Make the tomato salsa

While the enchiladas are grilling, finely chop the tomato. Drain the sweetcorn. In a medium bowl, combine the corn, tomato, olive oil (2 tsp for 2 people / 1 tbs for 4 people), the vinegar and a pinch of salt and pepper.



## 6. Serve up

Divide the Mexican beef enchiladas between plates. Top with the **sour cream** and tomato salsa.

**Enjoy!**