



In your box

- 1 oz. Shredded Cheddar-Jack Cheese
- 6 Tomatillo
- 1 Lime
- ¼ oz. Cilantro
- 1 Shallot
- 2 oz. Sour Cream
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 4 oz. Pepper and Onion Mix
- 6 Small Flour Tortillas

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 12 oz. Ground Turkey
- 10 oz. USDA Choice Sliced Flank Steak

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper

Medium Non-Stick Pan,
Medium Oven-Safe Casserole Dish

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Tomatillo Beef Enchiladas

with sour cream

NUTRITION per serving—Calories: 794, Carbohydrates: 63g, Sugar: 13g, Fiber: 6g, Protein: 39g, Sodium: 1676mg, Fat: 43g, Saturated Fat: 18g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

35-45 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a casserole dish with cooking spray
- Ingredient(s) used more than once: **cilantro**

Customize It Instructions

- If using **Impossible burger**, follow same instructions as ground beef in Step 2, breaking up burger until heated through, 4-6 minutes.
- If using **ground turkey**, follow same instructions as ground beef in Step 2, breaking up turkey until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.
- If using **steak strips**, separate into a single layer and pat dry. Follow same instructions as ground beef in Step 2, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



1. Prepare the Ingredients

- Remove husks from **tomatillos**, if necessary. Rinse again, and cut into ½" dice.
- Mince **cilantro**, leaves and stems.
- Halve **lime**. Cut one half into wedges and juice the other half.
- Peel and mince **shallot**.



2. Make the Filling

- Place a medium non-stick pan over medium-high heat. Add **ground beef** to hot, dry pan. Stir often, breaking up meat, until browned, 2-3 minutes.
- Stir in **pepper and onion mix**, **demi-glace**, ¼ cup **water**, ¼ tsp. **salt**, and a pinch of **pepper**. Then stir occasionally until liquid is completely evaporated, no pink remains on ground beef, and ground beef reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Remove from burner.



3. Make and Bake the Enchiladas

- Place **tortillas** on a clean work surface. Divide **filling** equally among tortillas, placing in the center of tortilla.
- Roll tortillas and place in prepared casserole dish, seam side down. Wipe pan clean and reserve.
- Bake in hot oven until enchiladas are heated through, 8-10 minutes.
- While enchiladas bake, make salsa verde.



4. Make the Salsa Verde

- Return pan used to cook filling to medium heat and add 2 tsp. **olive oil**. Add **tomatillos** and **shallot** to hot pan. Stir occasionally until beginning to soften, 2-3 minutes.
- Add ¾ cup **water** and ¼ tsp. **salt**. Bring to a simmer.
- Once simmering, stir often, breaking up tomatillos, until liquid is reduced by half, 4-5 minutes.
- Remove from burner and stir in ½ tsp. **lime juice**, half the **cilantro** (reserve remaining for garnish), and ¼ tsp. salt until combined. Taste, and add additional lime juice, if desired.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **enchiladas** with remaining **cilantro**, **cheese**, and **sour cream**. Squeeze **lime wedges** over meal to taste. Bon appétit!