



### In your box

- 3 oz. Corn Kernels
- 6 Small Flour Tortillas
- 2 tsp. Taco Seasoning
- 1 Shallot
- ¼ oz. Cilantro
- 1 Jalapeño Pepper
- 3 oz. BBQ Sauce
- 1 Lime
- 4 oz. Shredded Cheddar-Jack Cheese

### Customize It Options

- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 10 oz. Ground Turkey
- 10 oz. Steak Strips
- 20 oz. Double Portion Ground Beef

*If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.*

### You will need

Olive Oil, Salt, Pepper, Cooking Spray

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

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



# BBQ Beef Enchiladas

with corn salsa

NUTRITION per serving—Calories: 900, Carbohydrates: 77g, Sugar: 24g, Fiber: 6g, Protein: 48g, Sodium: 1650mg, Fat: 46g, Saturated Fat: 22g  
 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

**30-40 min.**

Cook Within

**5 days**

Difficulty Level

**Intermediate**

Spice Level

**Medium**



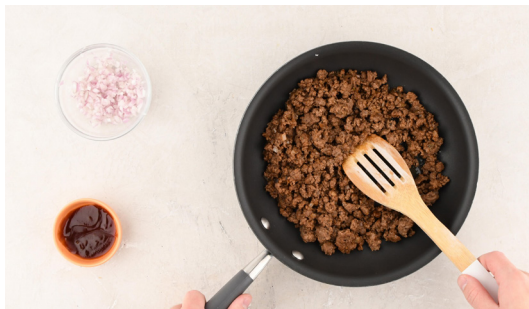
## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Prepare a casserole dish with cooking spray
- Ingredient(s) used more than once: **shallot, BBQ sauce**

### Customize It Instructions

- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, working in batches if necessary.
- If using **ground turkey**, follow same instructions as ground beef in Step 1, breaking up turkey until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.
- If using **Impossible Burger**, follow same instructions as ground beef in Step 1, breaking up burger until heated through, 4-6 minutes.
- If using **steak strips**, spread into a single layer, pat dry, and coarsely chop. Follow same instructions as ground beef in Step 1, stirring occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



#### 1. Make the Filling

- Peel and mince **shallot**.
- Place a large non-stick pan over medium-high heat. Add **ground beef** to hot pan. Break up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Add half the shallot (reserve remaining for salsa) and stir occasionally until softened, 2-3 minutes.
- Stir in **seasoning blend**. Remove from burner. Stir in half the **BBQ sauce** (reserve remaining for topping).



#### 2. Bake the Enchiladas

- Place **tortillas** on a clean work surface. Divide **filling** equally among tortillas. placing on center of each tortilla. Tuck one tortilla end under filling and roll, placing rolled enchiladas in prepared casserole dish, seam side down.
- Top enchiladas with **cheese**. Bake in hot oven until cheese is melted and enchiladas are heated through, 8-10 minutes.
- Wipe pan clean and reserve.
- While enchiladas bake, prepare ingredients.



#### 3. Prepare the Ingredients

- Halve **lime** and juice.
- Coarsely chop **cilantro** (no need to stem).
- Stem **jalapeño**, halve, seed, remove ribs, and mince. *Wash hands and cutting board after working with jalapeño.*



#### 4. Make the Corn Salsa

- Return pan used to cook filling to medium-high heat and add ½ tsp. **olive oil**.
- Add **corn** to hot pan and stir occasionally until warmed through, 1-2 minutes.
- Add remaining **shallot, jalapeño** (to taste), and a pinch of **salt** and **pepper**. Stir occasionally until slightly softened, 1-2 minutes.
- Remove from burner and stir in 2 tsp. **lime juice** and **cilantro**.



#### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **enchiladas** with remaining **BBQ sauce** and **corn salsa**. Bon appétit!