



In your box

- 2 Tbsp. Cornstarch
- 🔪 ¼ fl. oz. Hot Sauce
- 🔪 1 Poblano Pepper
- ½ oz. Tortilla Strips
- 4 fl. oz. Cream Sauce Base
- 6 Small Flour Tortillas
- 2 tsp. Fajita Seasoning
- 🔪 1 tsp. Chipotle Pepper Paste
- 3 oz. Corn Kernels

Customize It Options

- 10 oz. Sliced Pork
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Impossible Burger
- 10 oz. USDA Choice Sliced Flank Steak
- 10 oz. Steak Strips

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray

Large Non-Stick Pan,
Medium Non-Stick Pan,
Mixing Bowl,
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



Creamy Chipotle Sliced Pork Enchiladas

with poblanos

NUTRITION per serving—Calories: 806, Carbohydrates: 69g, Sugar: 7g, Fiber: 4g, Protein: 47g, Sodium: 1612mg, Fat: 37g, Saturated Fat: 16g
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

45-55 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a casserole dish with cooking spray. *For best results, use a 8" x 10" casserole dish.*

Customize It Instructions

- If using **steak strips** or **flank steak**, follow same instructions as sliced pork in Steps 1 and 2, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **Impossible burger**, follow same instructions as sliced pork in Step 2, breaking up burger until heated through, 4-6 minutes.
- If using **diced chicken breasts**, pat dry and season with a pinch of **salt** and **pepper**. Follow same instructions as sliced pork in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



1. Prepare the Ingredients

- Stem **poblano pepper**, seed, and cut into ½" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Separate **sliced pork** into a single layer and pat dry. On a separate cutting board, coarsely chop into small strips. Season all over with ¼ tsp. **salt** and a pinch of **pepper**.



2. Start the Filling

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **pork** to hot pan. Stir occasionally until no pink remains and pork reaches a minimum internal temperature of 145 degrees, 4-6 minutes.
- Add **poblano**, **corn**, **seasoning blend**, and a pinch of **salt**. Stir occasionally until vegetables are tender, 3-4 minutes.
- Remove from burner.



3. Assemble the Enchiladas

- Wrap **tortillas** in a damp paper towel and microwave until slightly warm and pliable, 10 seconds.
- Place tortillas on a clean work surface. Divide **filling** equally among tortillas, placing on one side of tortilla. Tucking filling end under, roll tortilla tightly.
- Place rolled enchiladas in prepared casserole dish, seam side down. *Enchiladas should fit snugly.*



4. Make the Sauce

- In a mixing bowl, combine **cornstarch** and ½ cup **water**.
- Place a medium non-stick pan over medium-high heat. Add **cream sauce base**, **chipotle pepper paste**, a pinch of **salt**, and cornstarch-water mixture to hot pan. Bring to a simmer.
- Once simmering, stir occasionally until slightly thickened, 2-3 minutes.
- Remove from burner. Pour sauce on **enchiladas**.



5. Bake Enchiladas and Finish Dish

- Bake **enchiladas** in hot oven until golden brown and **sauce** is bubbly, 12-15 minutes.
- Plate dish as pictured on front of card, garnishing with **tortilla strips** and **hot sauce** (to taste). Bon appétit!