

Pork and Black Bean Enchiladas

WITH QUESO AND TORTILLA STRIPS

Express



Prep & Cook Time

20-30 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Cooking Spray, Medium Oven-Safe Casserole Dish, Microwave-Safe Bowl, Large Non-Stick Pan

Ingredients

- 2 Tbsp. Taco Seasoning
- 4 fl. oz. Cream Sauce Base
- 2 Green Onions
- 1 oz. Tortilla Strips
- 16 oz. Ground Pork
- 12 Small Flour Tortillas
- 4 oz. Fire Roasted Salsa
- 15 1/2 oz. Black Beans
- 1 oz. Shredded Cheddar Cheese

Difficulty Level

EASY

Spice Level

MILD

Leave A Review

Your opinion matters!



Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/38514

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

Processed in a facility that also processes peanut, tree nut, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

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

Before You Cook

All cook times are approximate based on testing.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then 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: **green onions**



1. Prepare the Ingredients

- Drain **black beans**.
- Trim and thinly slice **green onions**, keeping white and green portions separate.



2. Cook the Filling

- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **white portions of green onions, ground pork, and taco seasoning** to hot pan. Break up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Stir in **black beans** until combined and heated through, 2-3 minutes.
- Remove from burner.



3. Assemble and Bake the Enchiladas

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- *If tortillas come folded, keep folded.*
- Place tortillas on a clean work surface. Equally divide **filling** among tortillas, placing in center. Tuck one tortilla end under filling and roll tightly, placing in casserole dish, seam side down.
- Bake in hot oven until golden brown, 7-9 minutes.
- Carefully remove from oven.
- While enchiladas bake, continue recipe.



4. Make Cheese Sauce and Finish Dish

- Place **salsa** (to taste) and **cream base** in a microwave -safe bowl.
- Cover with a damp paper towel. Microwave covered until hot, 1-2 minutes.
- Carefully remove from microwave. Stir in **cheese** until melted and combined.
- Plate dish as pictured on front of card, topping **enchiladas** with cheese sauce (to taste) and garnishing with **green portions of green onions** and **tortilla strips**. Bon appétit!