



In your box

- 6 Small Corn Tortillas
- 5 fl. oz. Red Enchilada Sauce
- ¼ oz. Cilantro
- 1 Poblano Pepper
- 2 Roma Tomatoes
- 2 tsp. Beef Demi-Glace
- 2 oz. Sour Cream
- 2 tsp. Sazon Seasoning
- 1 oz. Shredded Cheddar-Jack Cheese

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Ground Pork
- 10 oz. Antibiotic-Free Ground Beef



Beef Enchilada Skillet

with poblanos and sour cream

NUTRITION per serving—Calories: 639, Carbohydrates: 41g, Fat: 35g, Protein: 36g, Sodium: 1377mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time
35-45 min.

Cook Within
5 days

Difficulty Level ● ● ●
Intermediate

Spice Level ● ● ● ●
Mild

① You will need

Olive Oil, Salt
Large Oven-Safe Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry



1

Prepare the Ingredients

- Core **tomatoes** and cut into ½" dice.
- Mince **cilantro** (no need to stem).
- 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.*



2

Toast the Tortillas

- Place a large oven-safe pan over high heat. Add **tortillas** to hot, dry pan and toast until lightly browned, 20-30 seconds per side.
- Transfer tortillas to a plate. Once tortillas are cool enough to handle, cut into six pieces.
- Reserve pan; no need to wipe clean.



3

Cook the Ground Beef

- Return pan used to toast tortillas to medium-high heat and add 1 tsp. **olive oil**.
- Add **ground beef** and **seasoning blend** to hot pan. Stir occasionally, breaking up meat, until no pink remains, 4-6 minutes.
- *If using **ground pork**, follow same instructions, breaking up meat until no pink remains, 5-7 minutes.*
- Transfer to a plate. Keep pan over medium-high heat.



4

Cook Vegetables and Make Sauce

- Add **tomatoes, poblano**, and a pinch of **salt** to hot pan. Stir occasionally until tender, 3-4 minutes.
- Stir in **enchilada sauce, demi-glace**, and ¼ cup **water** until combined. Bring to a boil. Once boiling, stir occasionally until sauce is slightly thickened, 2-4 minutes.
- Stir in **ground beef**. Remove from burner.
- *If using **ground pork**, follow same instructions.*



5

Finish the Dish

- Stir in half the **tortilla pieces** to pan until combined. Top with remaining tortilla pieces and **cheese**.
- Place pan in hot oven and bake until cheese is melted, 4-6 minutes.
- *Be careful when removing pan from oven; handle will be hot!*
- Plate dish as pictured on front of card, garnishing with **cilantro** and **sour cream**. Bon appétit!