



In your box

2 oz. Shredded Oaxacan Cheese
1 Tbsp. Taco Seasoning
8 fl. oz. Red Enchilada Sauce
1 oz. Ricotta
1 oz. Sour Cream
6 Small Corn Tortillas
2 Green Onions

Customize It Options

12 oz. Ground Pork
10 oz. Antibiotic-Free Ground Beef
12 oz. Ground Turkey
24 oz. Ground Pork-Double Portion

*Contains: milk

You will need

Salt, Cooking Spray
Medium Oven-Safe Casserole Dish
, 2 Mixing Bowls, Medium Non-Stick
Pan



Cheesy Tex-Mex Pork Enchilada Lasagna

with sour cream and green onions

NUTRITION per serving—Calories: 711, Carbohydrates: 44g, Fat: 38g, Protein: 46g, Sodium: 1719mg.

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

Medium

👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a casserole dish with cooking spray
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **24 oz. ground pork**, follow same instructions as 12 oz. ground pork, working in batches if necessary and adding ¼ tsp. salt.
- If using **ground beef**, follow same instructions as ground pork.
- If using **ground turkey**, follow same instructions as ground pork, breaking up with a spoon until no pink remains, 7-9 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Halve **tortillas**.
- In a mixing bowl, combine **ricotta** and 1 Tbsp. **water**. Set aside.



2

Cook the Pork

- Spray a medium non-stick pan with cooking spray and place over medium heat. Add **ground pork** and **white portions of green onions** to hot pan. Stir occasionally, breaking up meat with a spoon until no pink remains, 5-7 minutes.
- Add ¼ cup **water**, **seasoning blend**, and a pinch of **salt**. Bring to a simmer. Once simmering, stir occasionally until liquid has almost completely evaporated, 2-4 minutes.
- Remove from burner.



3

Assemble the Lasagna

- Lay four **tortilla halves** in bottom of prepared casserole dish. For best results, use a 1 or 1½ quart casserole dish.
- Spread evenly with half the **ricotta mixture**. Top with **pork mixture**, then ½ cup **enchilada sauce**, then ½ the **cheese**, all in even layers.
- Top cheese with four more tortilla halves. Repeat exact same layering as above. You will use all the ricotta and pork mixtures.
- Top with four more tortilla halves. Coat with remaining enchilada sauce and top with remaining cheese.



4

Bake the Lasagna

- Bake in hot oven until **cheese** is melted and **sauce** is bubbly, 15-18 minutes.
- Carefully remove from oven and let cool slightly, 5 minutes.



5

Finish the Dish

- Plate dish as pictured on front of card, topping **lasagna** with **sour cream** and **green portions of green onions**. Bon appétit!