



In your box

4 fl. oz. Red Enchilada Sauce
2 tsp. Taco Seasoning
2 oz. Shredded Oaxacan Cheese
6 oz. Pepper and Onion Mix
6 Small Flour Tortillas

Customize It Options

12 oz. Ground Pork
10 oz. Antibiotic-Free Ground Beef
8 oz. Fully Cooked Pulled Pork
12 oz. Ground Turkey

*Contains: milk, wheat

You will need

Salt, Pepper



Oven-Ready

Pork Enchiladas

with Oaxacan cheese

NUTRITION per serving—Calories: 764, Carbohydrates: 53g, Fat: 41g, Protein: 46g, Sodium: 1737mg.

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

35-45 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild



Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label, if necessary. Reserve lid. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **ground pork, taco seasoning, pepper and onion mix**, half the **enchilada sauce** (reserve remaining for topping), $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper** on provided lid.
- *If using **ground turkey, pulled pork, or ground beef**, follow same instructions.*



Assemble the Enchiladas

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Place tortillas on a clean work surface. Divide **pork mixture** evenly amongst tortillas, placing in center. Tightly roll tortilla around filling.
- Place in provided tray in a single layer, seam-side down. *Any extra filling can be added to tray.* Top with **cheese**.



Finish the Dish

- Bake uncovered in hot oven until **enchiladas** reach a minimum internal temperature of 160 degrees, 25-30 minutes.
- *If using **ground beef**, bake uncovered in hot oven until **enchiladas** reach a minimum internal temperature of 160 degrees, 25-30 minutes. If using **pulled pork**, bake until heated through, 25-30 minutes. If using **ground turkey**, bake uncovered in hot oven until **enchiladas** reach a minimum internal temperature of 165 degrees, 25-30 minutes.*
- Carefully remove from oven. Drizzle remaining **enchilada sauce** on top. Bon appétit!