



Cheesy Chorizo-Topped Beef Enchiladas

with Wedges, Guacamole and Zesty Creme Fraiche

Street Food 45 Minutes • Mild Spice

34



-  Potatoes
-  Bell Pepper
-  Coriander
-  Red Chilli
-  Garlic Clove
-  Black Beans
-  Beef Mince
-  Mexican Style Spice Mix
-  Tomato Puree
-  Red Wine Stock Paste
-  Mature Cheddar Cheese
-  Chorizo
-  Creme Fraiche
-  Super Soft Tortilla with Whole Wheat
-  Avocado
-  Lime

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Garlic press, sieve, bowl, baking tray, frying pan, grater, saucepan, ovenproof dish and zester.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Bell Pepper***	1	2	2
Coriander**	1 bunch	1 bunch	1 bunch
Red Chilli**	1	1	1
Garlic Clove**	2	3	4
Black Beans	1 carton	1½ cartons	2 cartons
Beef Mince**	240g	360g	480g
Mexican Style Spice Mix	1 sachet	1 sachet	2 sachets
Tomato Puree	1 sachet	2 sachets	2 sachets
Water for the Beef*	150ml	225ml	300ml
Red Wine Stock Paste 14	1 sachet	1½ sachets	2 sachets
Mature Cheddar Cheese** 7	60g	90g	120g
Chorizo**	60g	90g	120g
Plain Flour*	3 tbsps	4 tbsps	6 tbsps
Water for the Sauce*	200ml	300ml	400ml
Crema Fraiche** 7	150g	225g	300g
Super Soft Tortilla with Whole Wheat 13	4	6	8
Avocado	1	1½	2
Lime**	1	1	1

*Not Included **Store in the Fridge ***Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper.

Nutrition

	Per serving	Per 100g
for uncooked ingredient	948g	100g
Energy (kJ/kcal)	6429 / 1537	678 / 162
Fat (g)	87	9
Sat. Fat (g)	39	4
Carbohydrate (g)	128	14
Sugars (g)	18	2
Protein (g)	62	7
Salt (g)	5.27	0.56

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

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Get Prepped

Preheat your oven to 200°C. Chop the **potatoes** into 2cm wide wedges (no need to peel). Halve the **pepper** and discard the core and seeds. Thinly slice and chop into 1cm pieces. Roughly chop the **coriander** (stalks and all). Halve the **chilli** lengthways, deseed then finely chop. Peel and grate the **garlic** (or use a garlic press). Drain and rinse the **black beans** in a sieve and pop half of them into a bowl. Mash with a fork until broken up. Add the **whole beans** to the bowl and set aside.



Make the Cheese Sauce

Meanwhile, grate the **cheese**. Heat a drizzle of **oil** in a saucepan on medium-high heat. Once hot, add the **chorizo** and fry until golden, 3-4 mins. Stir in the **flour** (see ingredients for amount) and cook until it forms a paste-like **roux**, 1-2 mins. Gradually, stir in the **water for the sauce** (see ingredients for amount) and bring to the boil. Simmer until thickened, 1-2 mins. Stir in the **cheese, chilli** (add less if you don't like heat), **half the coriander** and **half the creme fraiche**, then remove from the heat.



Cook the Wedges

Meanwhile, pop the **wedges** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary. When your oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through. Meanwhile, heat a drizzle of **oil** in a frying pan on medium-high heat. Once hot, add the **pepper**. Stir-fry until starting to colour, 3-4 mins.



Bake the Enchiladas

Taste and season the **beef** with **salt** and **pepper** if needed. Lay the **tortillas** on a board (2 per person), spoon the **beef mixture** down the centre of each, then roll them up to enclose the **filling**. Drizzle a little **oil** over the bottom of an ovenproof dish and lay in the **wraps**. Pack them snugly, side by side, with the folded edge underneath so they don't unroll. Evenly spread the **cheese sauce** over the top. Bake on the middle shelf of your oven until golden, 8-10 mins.



Fry the Beef

Once the **pepper** has coloured, add the **beef mince** to the pan and cook until browned, 4-5 mins. Use a spoon to break it up as it cooks, then drain and discard any excess fat. Stir in the **Mexican style spice mix, garlic** and **tomato puree** and cook for 1 min. Pour in the **water for the beef** (see ingredients for amount), **black beans** (whole and mashed) and the **red wine stock paste**. Bring to the boil and simmer until the **mixture** has thickened, 10-12 mins, stirring occasionally. **IMPORTANT:** Wash your hands and equipment after handling raw mince. The mince is cooked when no longer pink in the middle.



Finish and Serve

Halve the **avocado** and remove the stone. Use a tablespoon to scoop out the flesh into a bowl and mash with a fork. Zest and halve the **lime**. Squeeze **half the lime juice** into the bowl with the **avo**, season with **salt** and **pepper** and mix well. Stir the **lime zest** into the remaining **creme fraiche** and stir together. Serve the **enchiladas** (2 per person) with the **wedges, guacamole** and **creme fraiche** alongside. Sprinkle over the remaining **coriander**. Cut any remaining **lime** into **wedges** for squeezing over.

Enjoy!