



Double Cheese, Chicken and Chorizo Enchiladas with Charred Corn and Baby Plum Salad

Street Food 45 Minutes • Little Spice

34



Sweetcorn



Baby Plum Tomatoes



Lime



Garlic Clove



Kidney Beans



Cheddar Cheese



Red Leicester



Chorizo



Diced Chicken Thigh



Chipotle Paste



Tomato Puree



Chicken Stock Paste



Creme Fraiche



Super Soft Tortilla with Whole Wheat



Baby Gem Lettuce

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Frying Pan, Sieve, Bowl, Garlic Press, Grater, Saucepan, Oven Dish.

Ingredients

	2P	3P	4P
Sweetcorn**	150g	225g	300g
Baby Plum Tomatoes**	125g	190g	250g
Lime**	1	1	1
Garlic Clove	1	1	2
Kidney Beans**	1 carton	1½ cartons	2 cartons
Cheddar Cheese **7)	60g	75g	90g
Red Leicester** 7)	60g	90g	120g
Chorizo**	90g	120g	180g
Diced Chicken Thigh**	280g	420g	560g
Chipotle Paste	1 sachet	1½ sachets	2 sachets
Tomato Puree**	1 sachet	1½ sachets	2 sachets
Water for the Chicken*	100ml	150ml	200ml
Chicken Stock Paste	10g	15g	20g
Creme Fraiche** 7)	75g	120g	150g
Water for the Sauce*	2 tbsps	3 tbsps	4 tbsps
Super Soft Tortilla with Whole Wheat 13)	4	6	8
Baby Gem Lettuce**	1	1½	2

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	746g	100g
Energy (kJ/kcal)	5226/1249	701/168
Fat (g)	71	10
Sat. Fat (g)	33	5
Carbohydrate (g)	74	10
Sugars (g)	15	2
Protein (g)	74	10
Salt (g)	5.95	0.80

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Gluten

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

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1 Fry Time

Preheat your oven to 200°C. Heat a large frying pan on medium-high heat (no oil). Drain the **sweetcorn** in a sieve. Once the pan is hot, add the **sweetcorn** and cook until charred, 5-6 mins. Stir only twice during this time - you want the **sweetcorn** to pick up some nice colour. Transfer to a medium bowl.



4 Get Cheesy

Meanwhile, pop a medium saucepan on medium heat. Add the **creme fraiche** along with the **water for the sauce** (see ingredients for amount). Stir to combine then bring to the boil. Add the **grated cheese**. Continuously stir until the **cheese** has melted and it has come together to make a creamy **sauce**, 1-2 mins. Then take off the heat.



2 Finish the Prep

Meanwhile, halve the **baby plum tomatoes**. Halve the **lime**. Peel and grate the **garlic** (or use a garlic press). Drain and rinse the **kidney beans**. Transfer **half of the beans** to another bowl and mash gently with the back of a fork. Grate both types of **cheese**. Add the **chorizo** to the (now empty) pan and fry until it starts to brown, 3-4 mins. When cooked, transfer the **chorizo** to another small bowl and keep aside (but keep the **oil** it has released in the pan).



5 Assemble and Bake

Once the **chicken filling** has thickened, remove the pan from the heat. Taste and season with **salt** and **pepper** if needed. Spoon it down the middle of each **tortilla** (two per person). Roll up the **tortillas**, place them snugly in a lightly-oiled, appropriately-sized ovenproof dish, seam-side down. Pour the **cheese sauce** all over the top of the **rolled tortillas**. Scatter over the **chorizo**, then bake your **enchiladas** on the top shelf of your oven until golden brown, 10-12 mins.

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.



3 Make the Filling

Add the **diced chicken thigh** to the pan, season with **salt** and **pepper** and stir-fry until the **chicken** is browned, 5-6 mins. Add the **garlic** and cook for a further min. Next, add the **chipotle paste** (add less if you don't like too much heat), **tomato puree**, **water for the chicken** (see ingredients for amount), **chicken stock paste** and **beans** (whole and crushed). Stir together, bring to the boil then reduce the heat and simmer until the **chicken** is cooked and the **sauce** has thickened, 3-4 mins.

IMPORTANT: Wash your hands after handling raw chicken and its packaging. The chicken is cooked when it is no longer pink in the middle.



6 Finish and Serve

In the meantime, trim the root from the **baby gem lettuce**, halve lengthways, then thinly slice widthways. Pop the **tomatoes** and **baby gem** into the bowl with the **charred sweetcorn**. Drizzle over a little **oil**, squeeze in some **lime juice** and season with **salt** and **pepper**. Mix together, taste and add more seasoning or **lime** if needed. Cut any remaining **lime** into **wedges**. When the **enchiladas** are ready, divide them between your plates and serve with the **charred corn salad** and **lime wedges** alongside.

Enjoy!