



# CHEESY CHORIZO ENCHILADAS

with Black Beans and Citrus Salad



## HELLO TORTILLA

*This flatbread's name comes from the Spanish word 'torta' which means 'round cake'.*



Onion



Green Pepper



Chorizo Stick



Black Beans



Flat Leaf Parsley



Lime



Tomato Purée



Fajita Seasoning



Water



Whole Wheat Soft Tortillas



Crème Fraîche



Cheddar Cheese



Honey



Olive Oil



Cucumber



Premium Baby Leaf Mix

MEAL BAG

Hands-on: **10** mins  
Total: **40** mins

Medium Heat

**4.5** of your  
**5** a day

Family Box

It might be grey outside but tonight you're bringing a little bit of the Mexican sunshine to your kitchen... Enchiladas are a classic Mexican recipe and come in a number of different varieties. We've filled ours with a smoky chorizo, pepper and spiced bean mix and served them alongside a zesty cucumber salad. Topped with cheddar cheese and baked until bubbling and golden, it's hard to go wrong with this tex-mex classic.

## BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Sieve, Fine Grater, Frying Pan** (with a **Lid**), **Measuring Jug, Potato Masher, Ovenproof Dish**, and **Coarse Grater**. Now, let's get cooking!



### 1 DO THE PREP

Preheat your oven to 220°C. Halve, peel and thinly slice the **onion** into half moons. Halve, then remove the core from the **green pepper** and thinly slice. Cut the **chorizo stick** in half lengthways, remove the skin and slice into ½cm wide half moons. Drain and rinse the **black beans** in a sieve. Finely chop the **parsley** (stalks and all). Grate the **lime zest**.



### 2 MAKE THE FILLING

Heat a glug of **oil** in a frying pan on medium-high heat. Add the **chorizo**, cook for 5 mins. Remove from the pan, set aside. Add the **onion** and **pepper** to the pan. Cook until soft, 5 mins. Stir in the **tomato purée** and **fajita seasoning** (use less if you don't like spice), cook for 1 minute more. Add the **black beans, chorizo, water** (amount specified in the ingredient list) and pop on a lid. Reduce the heat to medium, cook for 5 mins.



### 3 MASH THE BEANS

Once the 5 mins are up, remove the lid from your pan. Simmer until the liquid has almost evaporated, 3-4 mins, then remove from the heat. Roughly mash the **mixture** with a potato masher. Stir in the **parsley** and **lime zest**. Taste and season with **salt** and **black pepper** if needed. Lay the **tortillas** on a board (two per person), spoon the mixture down the centre of each then roll them up into cylinders.



### 4 BAKE THE TORTILLAS

Drizzle a little **oil** over the bottom of an ovenproof dish, then lay in the **tortillas**. Pack them snugly side by side, with the folded edge downwards so they don't unroll. Spoon the **crème fraîche** over the top in dollops and then spread it out evenly. Grate the **cheddar cheese** and sprinkle on top, then bake on the top shelf of your oven until golden brown, 15-18 mins.



### 5 PREPARE THE DRESSING

Meanwhile, squeeze the **lime juice** into a large bowl. Add the **honey** and **olive oil** (amount specified in the ingredient list). Season with **salt** and **black pepper**. Whisk together with a fork and your dressing is made! Halve the **cucumber** lengthways, scrape out the seeds with a teaspoon (discard the seeds) and chop the flesh into 1cm chunks.



### 6 FINISH AND SERVE

When the **enchiladas** are cooked, remove from the oven and leave to cool slightly for 2 mins. Toss the **baby leaf mix** and **cucumber** in the dressing. Serve the **chorizo enchiladas** on plates with the **salad** alongside. **Enjoy!**

## 2 PEOPLE INGREDIENTS

Onion, sliced	1
Green Pepper, sliced	1
Chorizo Stick, sliced	1
Black Beans	1 tin
Flat Leaf Parsley, chopped	1 small bunch
Lime	1
Tomato Purée	30g
Fajita Seasoning	¾ tsp
Water*	125ml
Whole Wheat Soft Tortillas 13)	4
Crème Fraîche 7)	1 small pot
Cheddar Cheese, grated 7)	60g
Honey	1 tbsp
Olive Oil*	1 tbsp
Cucumber, chopped	½
Premium Baby Leaf Mix	1 small bag

\*Not Included

NUTRITION	PER SERVING	PER 100G
Energy (kcal)	860	131
(kJ)	3593	546
Fat (g)	50	8
Sat. Fat (g)	23	3
Carbohydrate (g)	62	9
Sugars (g)	20	3
Protein (g)	35	5
Salt (g)	3.98	0.60

### ALLERGENS

7) Milk 13) Gluten

**Fajita Seasoning**: Cumin, paprika, sea salt, black peppercorns, roasted garlic, roasted red

### THUMBS UP OR THUMBS DOWN?

Either way we want to know what you think! Feedback is what makes us tick, so head online or use our app to rate this recipe. You can even give us a call and chat to us directly on 0207 138 9055, or shoot an email to [hello@hellofresh.co.uk](mailto:hello@hellofresh.co.uk) and we'll get back to you.

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