

MARLEY SPOON



Pork & Rice Enchilada Casserole

with Cheese & Green Chiles



30min



2 Servings

This dinner shortcut is no work, all flavor. Just mix the ingredients in our easy-to-use foil tray, pop it in the oven, and enjoy your mess-free, perfectly baked meal. For this no-hassle cheesy pork and rice enchilada bake, we use only fresh ingredients while cutting back the prep work!

What we send

- 2 scallions
- 15 oz can black beans
- ½ lb pkg ready to heat pulled pork
- 10 oz ready to heat jasmine rice
- 4 oz red enchilada sauce
- 4 oz chopped green chiles
- ¼ oz taco seasoning
- 2 (2 oz) shredded cheddar-jack blend ¹
- aluminum foil tray

What you need

- kosher salt & ground pepper

Tools

- aluminium foil

Allergens

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 930kcal, Fat 43g, Carbs 86g, Protein 37g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center.

Trim **scallions**; thinly slice. Rinse and drain **beans**. Pat **pork** dry; use fingers to break into bite-sized pieces.



2. Mix ingredients

In a large bowl, mix together **pork, rice, beans, enchilada sauce, chopped green chiles, taco seasoning, most of the scallions** (save some for garnish), and **half of the cheese**. Season to taste with **salt and pepper**.



3. Bake & serve

Transfer mixture to aluminum tray; sprinkle **remaining cheese** over the top. Cover with aluminum foil. Bake on center oven rack until cheese is melted and **rice** is hot in the center, 25-30 minutes.

Serve **pork and rice bake** with **remaining scallions** sprinkled over top. Enjoy!



4. ...

Looking for more steps?



5. ...

You won't find them here!



6. ...

Enjoy your Martha Stewart & Marley Spoon meal!