



## Pork Enchiladas Verde

with Refried Beans & Cilantro-Lime Slaw



30-40min



2 Servings

If there's anything that can make everyone at the table happy, it's probably enchiladas! With a saucy pork filling and cheesy baked topping, they're satisfying enough on their own—but we're not done yet. Quickly toss together our cabbage blend with sour cream, lime, and cilantro for a zesty slaw, then heat up refried beans for another comforting side.

## What we send

- ½ lb pkg ready to heat pulled pork
- ¼ oz taco seasoning
- 2 oz shredded cheddar-jack blend <sup>1</sup>
- 2 (4 oz) green enchilada sauce <sup>2</sup>
- 3 (1 oz) sour cream <sup>1</sup>
- 6 (6-inch) corn tortillas
- ¼ oz fresh cilantro
- 1 lime
- 14 oz cabbage blend
- 16 oz can refried beans <sup>2</sup>

## What you need

- kosher salt & ground pepper
- sugar

## Tools

- 6x9-inch baking dish
- nonstick cooking spray
- microwave
- microplane or grater

## Allergens

Milk (1), Soy (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 780kcal, Fat 26g, Carbs 91g, Protein 51g



### 1. Prep filling

Preheat oven to 400°F with a rack in the center. Spray a 6x9-inch baking dish with nonstick cooking spray.

Use your fingers to break **pork** into bite-sized pieces. Combine in a medium bowl with **taco seasoning**, **half each of the cheese and enchilada sauce**, and **1 tablespoon sour cream**; season with **salt and pepper**.



### 4. Finish & serve

Microwave **refried beans** in a bowl until heated through, 2-3 minutes. Cut **remaining lime** into wedges.

Serve **enchiladas** with **beans, slaw**, and **lime wedges**. Enjoy!



### 2. Assemble & bake

Wrap **tortillas** in a damp paper towel and microwave until pliable, 30-60 seconds. Arrange on a work surface; divide **pork filling** and tightly roll. Place seam-side down in prepared baking dish. Lightly spray with nonstick cooking spray; top with **remaining enchilada sauce and cheese**.

Bake on center oven rack until cheese is melted and **enchiladas** are warmed through, 15-20 minutes.



### 3. Make slaw

Meanwhile, finely chop **cilantro leaves and stems**.

In a large bowl, whisk together **remaining sour cream, zest and juice of half the lime**, and **1 teaspoon sugar**. Add **cilantro** and **half of the cabbage blend** (save rest for own use). Season with **salt and pepper**; mix well.



### 5. ...

Looking for more steps?



### 6. ...

You won't find them here! Enjoy your Martha Stewart & Marley Spoon meal!