

DINNERLY



Pork Chilaquiles Verde with Poblano Peppers



20-30min



2 Servings

Mexico's ultimate comfort food is as perfect for a cozy supper as it is for a lazy brunch. Sautéed poblano peppers and onions add vegetal heft to our bright and tangy green sauce. Tender spiced pork strips cook to golden brown before we toss everything together with tortilla chips to create the crispy, saucy, and savory dish beloved by generations. We've got you covered!

WHAT WE SEND

- 1 red onion
- 2 poblano peppers
- 10 oz pkg pork strips
- ¼ oz Tex-Mex spice blend
- 6 (6-inch) corn tortillas
- 4 oz pkg green enchilada sauce ^{1,6}
- 2 (1 oz) sour cream ⁷

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium skillet

COOKING TIP

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ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 730kcal, Fat 45g, Carbs 57g, Protein 36g

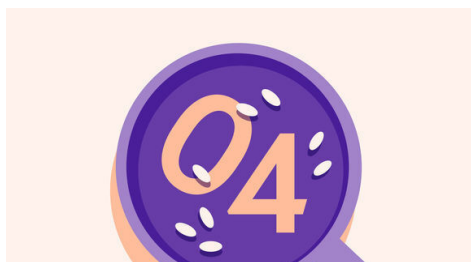


1. Prep ingredients

Preheat oven to 350°F with a rack in the lower third.

Halve and thinly slice **onion**; finely chop 2 tablespoons and reserve for serving. Halve **poblano peppers**, discard stems and seeds, then thinly slice.

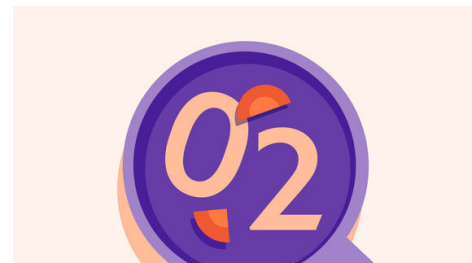
Pat **pork** dry. Toss in a medium bowl with **Tex-Mex spice** and **1 tablespoon oil**. Season with **salt** and **pepper**.



4. Finish & serve

Reduce heat to medium-low. Add **chips**, **enchilada sauce**, and **¼ cup water**. Toss to coat and simmer until liquid is slightly reduced, about 1 minute.

Serve **chilaquiles** with **sour cream** and **reserved chopped onions** over top. Enjoy!



2. Bake tortilla chips

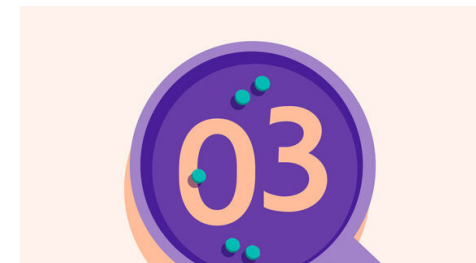
Stack **tortillas**, then cut into 8 wedges. Toss on a rimmed baking sheet with **2 tablespoons oil** and season with **salt** and **pepper**. Spread in a single layer.

Bake on lower oven rack until golden brown and crisp, stirring halfway through, 15–20 minutes (watch closely as ovens vary).



5. ...

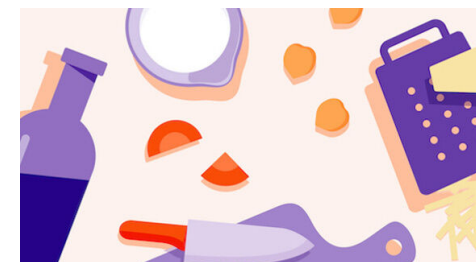
What were you expecting, more steps?



3. PORK VARIATION

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sliced onions and peppers** and cook, stirring occasionally, until starting to soften and brown in spots, about 5 minutes.

Push veggies to one side of skillet. Add **pork** in a single layer to open side; cook until golden brown and cooked through, about 3 minutes per side.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!