



Pulled Pork, Corn & Poblano Enchiladas

with Pickled Onions



30-40min



2 Servings

Our pulled pork and vegetable enchiladas pack a ton of flavor thanks to sweet corn, mild poblano chiles, and protein-rich pulled pork and pinto beans. We roll this hearty filling in flour tortillas and coat them in pre-made enchilada sauce for a quick dinner fix. The result is a cheesy, one-skillet supper that's sure to please everyone at your table.

What we send

- 1 red onion
- 1 poblano pepper
- 15 oz can pinto beans
- ¼ oz fresh cilantro
- 5 oz corn
- ¼ oz taco seasoning
- 2 (4 oz) green enchilada sauce ^{1,6}
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 6 (6-inch) flour tortillas ^{1,6}
- ½ lb pkg ready to heat pulled pork

What you need

- apple cider vinegar (or red wine vinegar)
- sugar
- kosher salt & ground pepper
- neutral oil

Tools

- medium (10") ovenproof skillet
- microwave

Cooking tip

No microwave? Heat a small skillet over medium-high and cook tortillas, 1 at a time, until warmed, 30 seconds per side, stacking and wrapping in foil or a kitchen towel to keep warm.

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 1170kcal, Fat 59g, Carbs 112g, Protein 44g



1. Pickle onions

Preheat oven to 425°F with a rack in the center.

Finely chop **onion**. In a small bowl, stir to combine **¼ cup of the chopped onions, 1 tablespoon vinegar, 1 teaspoon sugar, and ¼ teaspoon salt**

Set onions aside to pickle until step 6, stirring occasionally.



4. Finish filling

To bowl with **filling**, stir in **pulled pork, 3 tablespoons of the enchilada sauce, and half each of the cheese and chopped cilantro** until combined.

Wrap **tortillas** in a damp kitchen towel; microwave on high until warm, about 1 minute.



2. Prep ingredients

Halve **poblano pepper**, discard stem and seeds, then thinly slice.

Drain **beans**, then rinse well.

Finely chop **cilantro leaves and stems**.

Use your fingers or two forks to break up **pork** into bite-sized pieces.



5. Assemble enchiladas

Lightly drizzle reserved skillet with **oil**. Arrange **tortillas** on a work surface. Divide filling evenly among tortillas (about ½ cup each). Roll up tightly and arrange, seam-side down, in skillet. Top with **remaining enchilada sauce and cheese**. Bake on center oven rack until browned and bubbling, 15–18 minutes (watch closely).



3. Cook filling

Heat **2 teaspoons oil** in a medium ovenproof skillet over medium-high. Add **peppers** and **remaining chopped onions**; season with **salt and pepper**. Cook, stirring, until softened and browned in spots, 5–6 minutes. Stir in **beans, corn, and taco seasoning**. Cook until filling is warmed through, about 1 minute.

Transfer to a bowl. Reserve skillet for step 5.



6. Finish & serve

Let stand for 5 minutes before serving.

Garnish **pulled pork, corn, and poblano enchiladas** with **remaining chopped cilantro** and **some of the pickled onions**. Pass **remaining pickled onions** at the table. Enjoy!