



## Cheesy Pulled Pork Enchiladas

with Mild Red Chili Sauce & Pinto Beans



40-50min



2 Servings

Enchiladas are like a great big food hug—so warm and comforting. We sauté poblano peppers and pinto beans with garlic, onions, and pulled pork, roll everything up in corn tortillas, then top them all off with a quick, homemade red chili sauce and cheddar-jack cheese. Fresh cilantro leaves add fresh pops of color and flavor to each bubbly bite.



## What we send

- 1 red onion
- 1 poblano pepper
- garlic
- ¼ oz fresh cilantro
- ½ lb pkg ready to heat pulled pork
- ¼ oz taco seasoning
- 1 pkt vegetable broth concentrate
- 6 (6-inch) corn tortillas
- 15 oz can pinto beans
- 2 (2 oz) shredded cheddar-jack blend <sup>2</sup>

## What you need

- olive oil
- all-purpose flour <sup>1</sup>
- kosher salt & ground pepper

## Tools

- small saucepan
- medium skillet
- medium (1½ quart) baking dish

## Allergens

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

## Nutrition per serving

Calories 1090kcal, Fat 62g, Carbs 84g, Protein 38g



### 1. Prep ingredients

Finely chop **onion**. Halve **poblano pepper**, discard stem and seeds, then cut into ½-inch pieces. Finely chop **2 teaspoons garlic**. Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves whole. Use your fingers or two forks to break up **pork** into bite-sized pieces.



### 2. Sauté aromatics

Preheat broiler with racks in the top and center positions. Heat **1½ tablespoons oil** in a small saucepan over medium-high. Add **2 tablespoons of the chopped onions** and cook, stirring, until softened, about 2 minutes. Add **taco seasoning** and **2 tablespoons flour**; cook, stirring, until toasted and fragrant, about 1 minute.



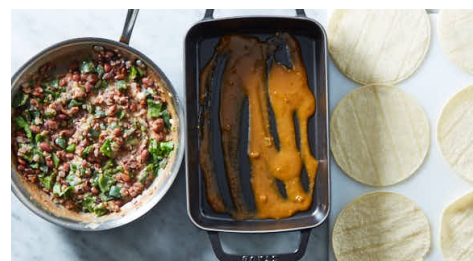
### 3. Cook sauce

Slowly whisk in **vegetable broth concentrate** and **1¼ cups water**; bring to a boil. Cook until reduced to about 1¼ cups and coats the back of a spoon, 2-3 minutes; season with **salt** and **pepper**. Cover to keep warm. Stack **tortillas**, wrap in foil, and broil on center oven rack to warm through, turning packet once, about 5 minutes. Remove from oven; keep tortillas wrapped until step 5.



### 4. Sauté onions & poblanos

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **poblano peppers, cilantro stems**, and **remaining onions**; cook, stirring, until crisp-tender, about 5 minutes. Season with **salt**. Stir in **chopped garlic** and cook until fragrant, about 1 minute. Add **pork** and stir to incorporate.



### 5. Add beans & cheese

Add **beans and their liquid** to skillet and simmer over medium-high heat, coarsely smashing beans with the back of a spoon, until thickened, 5-7 minutes. Stir in **half each of the cheddar cheese and cilantro leaves**. Season to taste with **salt** and **pepper**. Spread **⅓ cup sauce** in the bottom of a medium baking dish. Remove **tortillas** from foil and spread out on a work surface.



### 6. Broil enchiladas & serve

Divide **filling** among **tortillas**. Roll up and place in baking dish, seam sides down. Pour **remaining sauce** over **enchiladas**, then sprinkle with **remaining cheese**. Broil on top oven rack until cheese is melted and bubbly, 3-5 minutes (watch closely as broilers vary). Garnish with **remaining cilantro leaves**. Enjoy!