



# MARLEY SPOON



## Pulled Pork Enchiladas

with Pickled Jalapeños & Cheddar

 30-40min  2 Servings

Our ready-to-heat pulled pork makes it easy to create rich, shredded pork-filled enchiladas without hours of slow-roasting a pork shoulder. Here we combine the tender meat with onions, peppers, and red enchilada sauce. A blanket of melted cheddar-jack cheese, pickled jalapeños, crema, and fresh cilantro on top take these weeknight-friendly enchiladas to the next level.



## What we send

- 1 yellow onion
- 1 green bell pepper
- ¼ oz fresh cilantro
- 2 (4 oz) red enchilada sauce
- 6 (6-inch) flour tortillas <sup>1,6</sup>
- ½ lb pkg ready to heat pulled pork
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 2 oz pickled jalapeños <sup>17</sup>
- 2 (1 oz) sour cream <sup>7</sup>
- garlic

## What you need

- neutral oil
- kosher salt & ground pepper

## Tools

- medium (1½ qt) baking dish
- medium nonstick skillet

## Allergens

Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1060kcal, Fat 68g, Carbs 76g, Protein 29g



### 1. Prep ingredients

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

Finely chop **2 teaspoons garlic**. Halve and thinly slice **all of the onion**. Halve **bell pepper**, discard stem and seed, and thinly slice. Pick **cilantro leaves** from stems; finely chop stems, keeping leaves whole.

In a liquid measuring cup, stir to combine **all of the enchilada sauce** with **½ cup water**.



### 4. Cook pork

Heat **2 tablespoons oil** in same skillet over medium-high. Add **pork** and cook, stirring once or twice, until browned and warmed through, 2-3 minutes. Stir in **garlic** and **cilantro stems**; cook until fragrant, 30 seconds. Add **¼ cup water**; bring to a simmer, scraping up bits from the bottom about 1 minute.

Transfer pork and pan sauce to bowl with **veggies**; stir to combine.



### 2. Toast tortillas

Brush both sides of each **tortilla** with **oil**. Heat a medium nonstick skillet over medium-high. Cook tortillas until browned in spots and just starting to puff, about 30 seconds per side. Stack tortillas and wrap in foil or a clean kitchen towel until step 5.



### 5. Assemble enchiladas

Pour **½ cup enchilada sauce** onto bottom of a medium baking dish and spread to an even layer. Lay **tortillas** on a work surface; divide filling evenly among them. Roll up and place in baking dish, seam side down. Pour remaining enchilada sauce over top. Sprinkle with **shredded cheddar-jack cheese** and top with **pickled jalapeños** (as few or as many as desired).



### 3. Cook veggies




Heat **1 tablespoon oil** in same skillet over medium-high. Add **onions, bell peppers, and a pinch each of salt and pepper**. Cook, stirring occasionally, until browned and tender, 8-12 minutes. Transfer to a medium bowl.

Meanwhile, pat **pork** dry.



### 6. Bake enchiladas & serve

Transfer baking dish to center oven rack and bake until **sauce** is bubbling and **cheese** is melted, 15-20 minutes. Meanwhile, in a small bowl, stir to combine **all of the sour cream** and **1 tablespoon water**; season to taste with **salt** and **pepper**. Remove **enchiladas** from oven and top with **a drizzle of sour cream** and **whole cilantro leaves**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)  
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