

MARLEY SPOON



Cheesy Salsa Verde Pulled Pork Enchiladas

with Sour Cream & Scallions



30min



2 Servings

Contrary to popular belief, tomatillos are not green tomatoes. Also known as Mexican husk tomatoes, these green gems have an incredible tart flavor that mellows out when cooked. Here, we cook down tomatillos with garlic, a little water, sugar, salt, and pepper—creating a tangy, savory salsa verde (or green sauce) that is perfect for these cheesy pulled pork enchiladas.

What we send

- ½ lb tomatillos
- 1 yellow onion
- garlic
- 2 scallions
- 2 (2 oz) shredded cheddar-jack blend ⁷
- ¼ oz Tex-Mex spice blend
- ½ lb pkg ready to heat pulled pork
- 6 (6-inch) corn tortillas
- 1 oz sour cream ⁷

What you need

- neutral oil
- sugar
- kosher salt & ground pepper

Tools

- medium baking dish (1-2 qt)
- medium skillet
- potato masher or fork

Allergens

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

Nutrition per serving

Calories 710kcal, Fat 35g, Carbs 60g, Protein 44g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Lightly **oil** a medium baking dish.

Discard papery husks from **tomatillos**, then coarsely chop flesh. Finely chop **onion**. Finely chop **2 teaspoons garlic**. Trim **scallions**, then thinly slice.



4. Assemble enchiladas

Stir **pulled pork** and **1 cup of the cheese** into **filling mixture**.

Wrap **tortillas** in a damp paper towel and microwave until softened, 30-40 seconds. Arrange tortillas on a work surface. Divide filling among each and roll up tightly. Arrange in prepared baking dish, seam-side down.



2. Cook filling

Heat **½ tablespoon oil** in a medium skillet over medium-high. Add **all but 2 tablespoons of the onions** and cook, stirring, until golden-brown, 5-7 minutes. Add **1 teaspoon of the chopped garlic** and **all of the Tex-Mex spice**; cook, stirring, until fragrant, 30 seconds. Stir in **1 tablespoon water**. Transfer to a medium bowl to cool slightly. Wipe out skillet.



5. Bake enchiladas

Spoon **¾ cup of the salsa verde** over **enchiladas**, then sprinkle with **remaining cheese**.

Bake on upper oven rack until cheese is bubbling and golden, about 15 minutes.



3. Make salsa verde

Heat **1 teaspoon oil** in same skillet over medium-high. Add **tomatillos** and **remaining garlic**; cook until softened and lightly browned, 3-4 minutes. Add **½ cup water**, **½ teaspoon sugar**, and a **pinch each of salt and pepper**. Cook, crushing tomatillos with a potato masher or fork, until reduced to about 1 cup, 5-6 minutes. Stir in **half of the scallions**. Transfer to a bowl.



6. Finish & serve

In a small bowl, slightly thin **sour cream** by stirring in **1 tablespoon water** at a time, as needed. Season to taste with **salt** and **pepper**.

Serve **enchiladas** topped with **remaining salsa verde, onions, and scallions**. Drizzle **sour cream** over top. Enjoy!