

DINNERLY



Cheesy Skillet Pulled Pork Enchiladas with Scallions & Cheddar



30-40min



2 Servings

This Tex-Mex inspired skillet enchilada is a winner-winner-pork-dinner. Each bite is full of tender pieces of slow cooked pulled pork, gooey cheddar cheese, flour tortillas, and rich tomato sauce spiked with our taco spice blend. It all comes together for a quick dinner that'll turn even the pickiest eater into a Clean Plate Club champion. We've got you covered!

WHAT WE SEND

- 2 scallions
- 6 (6-inch) flour tortillas ^{2,3}
- ¼ oz taco seasoning
- 6 oz tomato paste
- ½ lb pkg ready to heat pulled pork
- 2 oz shredded cheddar-jack blend ¹

WHAT YOU NEED

- all-purpose flour ³
- white wine vinegar (or apple cider vinegar)
- olive oil
- kosher salt & ground pepper

TOOLS

- medium (10") ovenproof skillet

ALLERGENS

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 850kcal, Fat 50g, Carbs 63g, Protein 47g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third.

Trim ends from **scallions** then thinly slice, keeping dark greens separate.

Stack **tortillas**, then wrap in foil and place on top oven rack to warm through, about 5 minutes.



2. Make enchilada sauce

In a medium bowl, whisk to combine 2 **teaspoons flour** and 1½ **teaspoons taco seasoning**. Slowly whisk in ½ **cup water** until combined. Stir in **scallion whites and light greens**, ¼ **cup tomato paste**, 1 **tablespoon oil**, and 1 **teaspoon vinegar**; season to taste with **salt** and **pepper**.



3. Season pork

Transfer **pulled pork** to a medium bowl. Add **remaining taco seasoning**, 1½ **tablespoons oil**, and a **pinch of salt**; stir with a fork to combine.



4. Assemble enchiladas

Spread ½ **cup enchilada sauce** over the bottom of a medium ovenproof skillet.

Arrange **warmed tortillas** on a work surface. Divide **pulled pork filling** evenly among tortillas. Roll up tortillas and tuck in tightly next to each other in skillet, seam side-down.



5. Bake & serve

Pour **remaining sauce** over **enchiladas**, then sprinkle **cheese** evenly over top. Bake on top oven rack until cheese is melted and sauce is bubbling, about 10 minutes.

Remove from oven and let sit for about 5 minutes. Top **pulled pork enchiladas** with **dark scallion greens** before serving. Enjoy!



6. Take it to the next level

If an enchilada isn't piled high with all your favorite fixings, is it even the ummmm... whole enchilada? Go ahead and go nuts. Top this skillet with guacamole, pickled jalapeños, hot sauce or sour cream before serving!