

DINNERLY

Skillet pulled PORK Enchiladas

****Do Not Use****



20-30min



2 Servings

WHAT WE SEND

- ½ lb pkg pulled pork
- 8 oz can tomato sauce
- taco seasoning
- 2 oz shredded cheddar-jack blend ⁷
- 6 (6-inch) flour tortillas ^{1,6}
- 1 oz scallions

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹
- white wine vinegar (or apple cider vinegar) ¹⁷

TOOLS

- 10" skillet

ALLERGENS

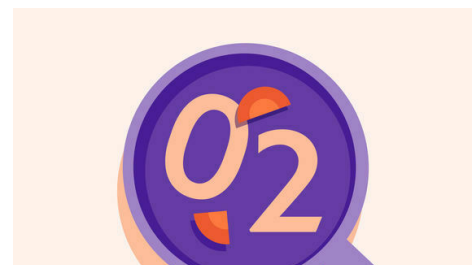
Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING



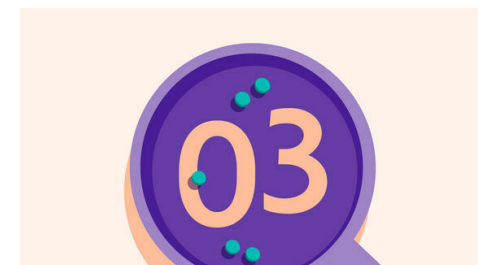
1. Prep ingredients

Preheat oven to 450°F with a rack in upper third. Trim scallions, then thinly slice, keep light and dark green parts separate.



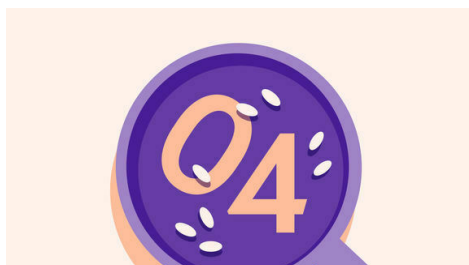
2. Make enchilada sauce

Stack tortillas, wrap in foil, and place on top oven rack to warm through, about 5 minutes. In a medium bowl, whisk together 1½ teaspoons of the taco seasoning and 2 teaspoons flour, then slowly whisk in ½ cup water to combine. Stir in tomato sauce, light green scallions, 1 teaspoon vinegar, and 1 tablespoon oil; season to taste with salt and pepper.



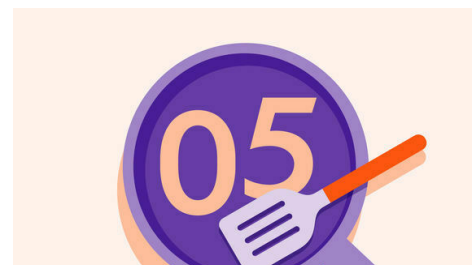
3. Season pork

In a medium bowl, add pulled pork, remaining taco seasoning and 1½ tablespoons oil; season with salt then stir with a fork to combine.



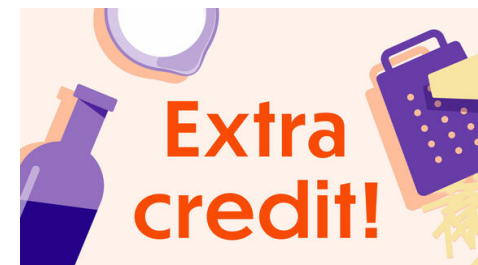
4. Assemble enchiladas

Spread ½ cup of the enchilada sauce into bottom of a medium skillet. Spread tortillas out on a work surface. Divide pulled pork filling among tortillas. Roll up tortillas and place in skillet, seam side-down.



5. Bake & serve

Pour remaining sauce over enchiladas and sprinkle cheese over. Bake enchiladas on top rack until cheese is melted and sauce is bubbling, about 10 minutes. Let sit 5 minutes, then top with remaining scallions before serving. Enjoy!



6. TK

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