















Comida Mexicana Inspired Feast

Chicken & Bean Enchiladas, Birria Loaded Chips, Smashed Avo, Salsa and Totopos

Takeaway Feast

50-55 Minutes • Medium Spice • 3 of your 5 a day



-  Mature Cheddar Cheese
-  Black Beans
-  Baby Plum Tomatoes
-  Lime
-  McCain Home Chips
-  Diced British Chicken Breast
-  Tomato Puree
-  Chipotle Paste
-  Chicken Stock Paste
-  Plain Taco Tortillas
-  Slow Cooked British Pork
-  Mexican Style Spice Mix
-  Soured Cream
-  Smashed Avocado

Pantry Items

Oil, Salt, Pepper, Olive Oil, Sugar, Honey

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in **red** are hot!

Cooking tools

Grater, sieve, bowl, fine grater, frying pan, ovenproof dish and kitchen scissors.

Ingredients

Ingredients	2P	3P	4P
Mature Cheddar Cheese** 7)	120g	180g	240g
Black Beans	1 carton	1½ cartons	2 cartons
Baby Plum Tomatoes	125g	190g	250g
Lime**	1	2	2
McCain Home Chips** 13)	400g	600g	800g
Diced British Chicken Breast**	240g	390g	480g
Tomato Puree	60g	90g	120g
Chipotle Paste	20g	30g	40g
Chicken Stock Paste	20g	30g	40g
Plain Taco Tortillas 13)	6	9	12
Slow Cooked British Pork**	425g	640g	850g
Mexican Style Spice Mix	1 sachet	1 sachet	2 sachet
Soured Cream** 7)	150ml	225ml	300ml
Smashed Avocado**	1 pot	1½ pots	2 pots
Pantry	2P	3P	4P
Olive Oil for the Salsa*	1 tbsp	1½ tbsp	2 tbsp
Sugar*	1 tsp	1½ tsp	2 tsp
Water for the Chicken*	100ml	150ml	200ml
Honey*	1 tbsp	1½ tbsp	2 tbsp
Water for the Pork*	100ml	150ml	200ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	9129/2182	757/181
Fat (g)	104.7	8.7
Sat. Fat (g)	39.2	3.3
Carbohydrate (g)	160.5	13.3
Sugars (g)	25.2	2.1
Protein (g)	137.4	11.4
Salt (g)	6.76	0.56


Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

 You can recycle me!

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60 Worship St, London EC2A 2EZ



Start the Prep

Preheat the oven to 220°C/200°C fan/gas mark 7.

Grate the **cheese**.

Drain and rinse the **black beans** in a sieve. Transfer **half the beans** to a medium bowl and mash with the back of a fork.

Halve the **baby plum tomatoes**. Zest and cut the **lime** into wedges.



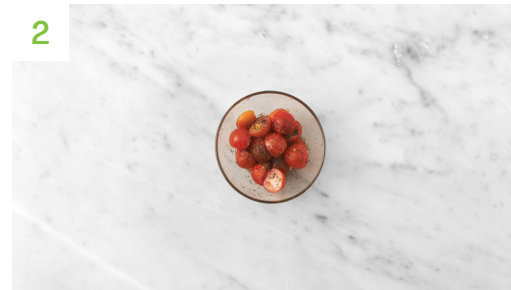
Tortilla Time

Lay the **tortillas** on a board (2 per person). Spoon the **chicken and black bean filling** down the centre of each, then roll them up to enclose the filling.

Drizzle a little **oil** over the bottom of a large ovenproof dish, then lay in the wraps. Pack them snugly, side by side, with the folded edge underneath so they don't unroll. Sprinkle over **two thirds** of the **cheese**.

Cut the remaining **tortillas** into triangles (use scissors if easier) to make your **totopos**. Place on a large baking tray in a single layer and drizzle with **oil**. Season with **salt and pepper**. **TIP:** Use two baking trays if necessary.

Bake the **enchiladas** and **totopos** on the middle shelf of your oven until golden, 8-10 mins.



Time to Salsa

In a medium bowl, combine the **olive oil for the salsa** (see pantry for amount), **half the lime juice** and a pinch of **sugar** (if you have any). Season with **salt and pepper**. Add the **tomatoes**, toss to coat, then set aside.

Spread the **chips** on a large baking tray in a single layer. Drizzle with **oil** and season with **salt and pepper**. Bake on the top shelf of your oven until golden, 25-30 mins. Turn halfway through.

Meanwhile, heat a drizzle of **oil** in a large frying pan on medium-high heat.



Simmer the Pork

Meanwhile, wipe out the (now empty) frying pan and return to medium-high heat (no oil).

Add the **pork** along with the **juices** from the packet.

Stir in the **Mexican style spice mix**, **honey**, **water for the pork** (see pantry for both amounts), the remaining **tomato puree** and remaining **chicken stock paste**. Bring to the boil, then pop a lid on, lower the heat and simmer until piping hot, 8-10 mins. **IMPORTANT:** Ensure the pork is piping hot throughout.

Add a squeeze of **lime juice**, then remove from the heat. Taste and season with **salt, pepper** and more **lime juice** if needed. Add a splash of **water** if it's a little too thick.



Make the Enchilada Filling

Once the **oil** is hot, add the **diced chicken** and season with **salt and pepper**. Fry until golden brown on the outside and cooked through, 8-10 mins. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging. It's cooked when no longer pink in the middle.

Add **half the tomato puree** and cook for 1 min.

Stir in the **whole and mashed black beans**, **chipotle paste** (add less if you'd prefer things milder), the **sugar** and **water for the chicken** (see pantry for both amounts) and **half the chicken stock paste**. Bring to the boil and simmer until thickened, 2-3 mins, then remove from the heat.



Serve Up

Place the **chips** in a serving bowl and top with the **birria pork**. Sprinkle over the remaining **cheese** and a pinch of **lime zest**.

Plate up the **enchiladas** and drizzle over **half the soured cream**.

Serve the **tomato salsa**, **smashed avocado** and remaining **soured cream** alongside. Mix the remaining **lime zest** with the **soured cream** if you'd like to.

Serve with the **totopos** for dipping.

Enjoy!