



SPICY GREEN SALSA BEEF TACO BAR

Refried Beans, Monterey Jack, Pico de Gallo, Chips & Guac

FAST & FRESH

BOX TO PLATE: 15 MINUTES

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

- Large pan
- Paper towels
- Large bowl
- Small bowl
- Plastic wrap
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)



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CALORIES: 1190

1 PREP



1 | 2
Long Green Pepper



2 | 4
Scallions

- Wash and dry produce.
- Core, deseed, and cut **green pepper** into ½-inch strips. Trim and thinly slice **scallions**, separating whites from greens.



3 ZAP



16 oz | 32 oz
Refried Black Beans



6 | 12
Flour Tortillas
Contains: Soy, Wheat

- Meanwhile, place **refried beans** in a large microwave-safe bowl and cover with plastic wrap. Microwave until warmed through, 2-3 minutes. Remove plastic wrap and stir.
- Wrap **tortillas** in damp paper towels; microwave until warm and pliable, 30 seconds.



2 SIZZLE



10 oz | 20 oz
Ground Beef



7.06 oz | 14.12 oz
Green Salsa

- Drizzle **oil** in a hot large, preferably nonstick, pan. Add **beef**, **green pepper**, and **scallion whites**. Season with **salt** and **pepper**. Cook, breaking up meat into pieces, until veggies are tender and beef is cooked through, 4-6 minutes.
- If there's excess grease in your pan, carefully pour it out. Stir in **salsa**. Cook until slightly thickened, 1-2 minutes. **TIP: While beef cooks, move on to the next step!**



4 SERVE



½ Cup | 1 Cup
Guacamole



¼ Cup | ½ Cup
Monterey Jack Cheese
Contains: Milk



4 oz | 8 oz
Pico de Gallo



3 oz | 6 oz
Blue Corn Tortilla Chips
Contains: Sesame

- Place **guacamole** in a small bowl. Season with **salt** and **pepper**.
- Serve **beef filling**, **tortillas**, **cheese**, **pico de gallo** (draining first), **scallion greens**, **chips**, and **guacamole** family style with as much **refried beans** as you like (we used half) and let everyone build their own tacos!

