



INGREDIENTS

4 PERSON | 8 PERSON



2 | 4
Scallions



1 | 2
Lime



20 oz | 40 oz
Ground Beef**



1 | 2
Black Beans



6 | 12
Flour Tortillas
Contains: Soy, Wheat



13.76 oz | 27.52 oz
Crushed Tomatoes



1 | 2
Tex-Mex Paste



3 | 6
Chicken Stock
Concentrates



1½ Cups | 3 Cups
Mexican Cheese
Blend
Contains: Milk



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



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



4 tsp | 8 tsp
Hot Sauce



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

BIG BATCH

This hearty crowd-pleaser feeds 2x the folks—
perfect for a family dinner + leftovers!

MEXICAN-STYLE BEEF & BEAN “LASAGNA”

with Tortilla Chips, Sour Cream & Hot Sauce

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



Bring the gang together
over a wholesome meal
everyone will love.

PREP: 5 MIN | COOK: 40 MIN | CALORIES: 990



2X FLAVOR SAVOR

We love leftovers! Refrigerate “lasagna” in an airtight container and reheat on a microwave-safe plate until warmed through, 2-3 minutes.

BUST OUT

- Large pot
- Aluminum foil
- Strainer
- Baking sheet
- Baking dish
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Nonstick cooking spray

MORE IS MORE

If you're on a 6-person plan you will have enough ingredients to make 12 servings. Simply triple the amounts in the recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

GET SOCIAL

Share your [#HelloFreshPics](#) with us [@HelloFresh](#)
(646) 846-3663 | [HelloFresh.com](#)



1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Quarter **lime**.



2 START BEEF

- Heat a **drizzle of oil** in a large, heavy-bottomed pot over medium-high heat. Add **beef***, **scallion whites**, a **pinch of salt**, and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 6-8 minutes. **TIP: If you don't have a pot that's big enough, use a large pan and work in batches.**
- While beef cooks, drain **beans**. Halve **tortillas**.



3 FINISH BEEF

- Carefully drain any excess grease from pot. **TIP: Use a slotted spoon to transfer beef to a bowl, then pour out grease and return beef to pot.**
- Stir in **beans, crushed tomatoes, Tex-Mex paste**, and **stock concentrates**. Cook, stirring constantly, until well combined, 1-2 minutes.
- Taste and season with **salt** and **pepper** if desired.



4 ASSEMBLE “LASAGNA”

- Arrange **four tortilla halves**, cut sides facing out, on the bottom of a **lightly oiled** 8-by-8-inch baking dish (**use eight tortilla halves and a 9-by-13-inch baking dish for 8 servings**).
- Spread **one-third of beef mixture** in an even layer over tortillas, then top with **one packet of cheese (two packets for 8)**. Repeat two more times with remaining tortillas, remaining beef mixture, and remaining cheese.



5 BAKE “LASAGNA”

- Lightly coat a large piece of aluminum foil with **nonstick cooking spray**. Cover baking dish tightly with foil, coated side down. Place baking dish on a baking sheet.
- Bake **“lasagna”** on middle rack until cheese melts and filling is hot and bubbling, 10-12 minutes (**be careful when lifting the foil to check doneness—hot steam may escape!**). **TIP: For a browned crust, broil, uncovered, for an additional 2 minutes after baking.**



6 FINISH & SERVE

- Crush **tortilla chips** in bag.
- Once “lasagna” is finished baking, let cool at least 5 minutes before serving. Sprinkle **“lasagna”** with **scallion greens**. Serve family style with **sour cream**, tortilla chips, **lime wedges**, and **hot sauce** on the side.

*Ground Beef is fully cooked when internal temperature reaches 160°.