



# ONE-PAN SAUCY BEEF & CHARRED PEPPER TACOS

with Mango Salsa & Smoky Red Pepper Crema

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Long Green Pepper



1 | 1  
Red Onion



1 | 2  
Tomato



1 | 1  
Lime



4 oz | 8 oz  
Mango



10 oz | 20 oz  
Ground Beef\*\*



1 TBSP | 2 TBSP  
Blackening Spice



1 | 2  
Beef Stock Concentrate



4 TBSP | 8 TBSP  
Smoky Red Pepper Crema  
Contains: Milk



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



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.



## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Diced Chicken Thighs

Calories: 660



10 oz | 20 oz  
Ground Turkey

Calories: 700



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 840



HELLO

## SMOKY RED PEPPER CREMA

A cooling condiment that's all at once tangy, sweet, and smoky

## TOP-NOTCH 'TILLAS

You can also warm the tortillas by wrapping them in foil and letting them heat up in the oven at 425 degrees for 5 minutes.

## BUST OUT

- Strainer
- Zester
- Small bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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. (For 6-person meals, triple the amounts in the 2-person recipe.)

*For HelloCustom nutritional information, please refer to HelloFresh.com.*

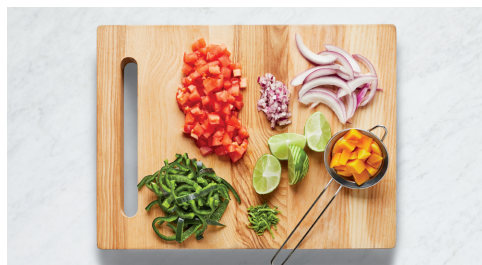
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\*Ground Beef is fully cooked when internal temperature reaches 160°.

🍳 \*Chicken is fully cooked when internal temperature reaches 165°.

🍳 \*Ground Turkey is fully cooked when internal temperature reaches 165°.



## 1 PREP

- Wash and dry produce.
- Drain **mango**. Finely dice **tomato**. Halve and peel **onion**; thinly slice one half. (For 4 servings, thinly slice whole onion; mince a few slices until you have 2 TBSP.) Zest and quarter **lime**. Halve, core, and thinly slice **green pepper** into strips.



## 4 COOK BEEF

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **beef\***, **Blackening Spice**, and a **big pinch of salt**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **stock concentrate** and **2 TBSP water (3 TBSP for 4 servings)**; bring to a simmer.
- Return **veggies** to pan; stir until thoroughly combined. (TIP: Add a splash or two of water, if necessary, until mixture is saucy.) Taste and season with **salt** and **pepper**.

🍳 Open package of **chicken\*** and drain off any excess liquid. Swap in chicken (no need to break up into pieces!) or **turkey\*** for beef.



## 2 MAKE SALSA

- In a small bowl, combine **mango**, **tomato**, **minced onion**, **lime zest**, and **juice from half the lime**. Season with **salt**.



## 5 WARM TORTILLAS

- Meanwhile, wrap **tortillas** in damp paper towels. Microwave until warm and pliable, 30 seconds.



## 3 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper**, **sliced onion**, and a **pinch of salt**. Cook, stirring occasionally, until tender and lightly charred, 5-7 minutes. (TIP: Add a splash of water if veggies begin to brown too quickly.) Season with **salt** and **pepper**.
- Turn off heat; transfer to a plate. Wipe out pan.



## 6 SERVE

- Divide **tortillas** between plates and fill with **beef and veggie filling**. Top with **mango salsa** and **smoky red pepper crema**. Serve with any **remaining lime wedges** on the side.

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