



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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1 PREP

- Wash and dry produce.
- Drain **mango**. Finely dice **tomato**. Halve and peel **onion**; thinly slice one half. Mince a few slices until you have 1 TBSP. (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**.



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.

*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°.

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