



SOUTH-OF-THE-BORDER BEEF TACO SALAD

with Pickled Onion, Avocado Dressing & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves
Garlic



1 | 2
Red Onion



1 | 2
Lime



1 | 2
Baby Lettuce



1 | 2
Tomato



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



4 TBSP | 8 TBSP
Guacamole



1 1/2 TBSP | 3 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Ground Beef**



1 TBSP | 2 TBSP
Southwest Spice
Blend



2 tsp | 4 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.



HelloCustom

2 PERSON | 4 PERSON

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



10 oz | 20 oz
Chopped Chicken
Breast

Calories: 530



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 710



HELLO

LIME CREMA

Tangy, lime-laced sour cream that's perfect for drizzling over salad

IN A PICKLE

In Step 2, you'll be microwaving sliced onion in a lime-y pickling liquid. The heat not only helps the sugar and salt dissolve but also speeds up the pickling process so you can enjoy extra-tangy onions in a snap. Try this technique again with thinly sliced jalapeño or cucumber!

BUST OUT

- Zester
- 2 Small bowls
- Kosher salt
- Black pepper
- Sugar (½ tsp | 1 tsp)
- Olive oil (1 TBSP | 2 TBSP)
- Cooking oil (1 tsp | 1 tsp)
- Large bowl
- Large pan

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.**
- Halve, peel, and thinly slice **half the onion**; finely chop remaining. Zest and quarter **lime**. Peel and mince or grate **garlic**. Trim and discard root end from **lettuce**; halve lengthwise, then chop crosswise into 1-inch ribbons. Dice **tomato** into ½-inch pieces. Gently crush **tortilla chips** in their bag into small pieces.



4 MIX CREMA

- In a second small bowl, combine **sour cream** and **remaining lime zest**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



2 PICKLE ONION

- In a small microwave-safe bowl, combine **sliced onion**, **juice from two lime wedges**, ½ tsp **sugar**, 1 TBSP **water**, and a **pinch of salt** (for 4 servings, use **juice from four lime wedges**, 1 tsp **sugar**, 2 TBSP **water**, and 2 pinches of salt). Microwave until onion is softened, 30 seconds. Set aside to pickle; stirring occasionally.



5 COOK BEEF

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **chopped onion**; cook, stirring, until slightly softened, 2-3 minutes.
- Add **beef***, **Southwest Spice Blend**, **remaining garlic**, ¾ tsp **salt** (1½ tsp for 4 servings), and **pepper**. Cook, breaking meat up into pieces, until almost cooked through, 3-5 minutes.
- Add **hot sauce** and ¼ cup **water** (½ cup for 4). Reduce heat to medium low and simmer until liquid has absorbed and beef is cooked through, 1-2 minutes. Season with **salt** and **pepper** to taste.

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



3 MAKE DRESSING

- In a large bowl, combine **guacamole**, **half the lime zest**, **juice from one lime wedge** (two wedges for 4 servings), 1 TBSP **olive oil** (2 TBSP for 4), and a **pinch of garlic**. Add **water** 1 tsp at a time until mixture reaches a thick drizzling consistency. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Add **lettuce** to bowl with **dressing**. Toss until thoroughly coated.
- Divide **salad** between bowls. Top with **beef** (draining excess grease if necessary), **tomato**, **pickled onion** (draining first), and **tortilla chips**. Drizzle **crema** over top and serve.

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

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