

# **INGREDIENTS**

2 PERSON | 4 PERSON





1/4 oz | 1/4 oz Cilantro



Scallions

Long Green Pepper

4 TBSP | 8 TBSP Guacamole

5 tsp | 5 tsp White Wine Vinegar



Baby Lettuce



3 TBSP | 6 TBSP

Sour Cream

Contains: Milk

1/2 Cup | 1 Cup Mexican Cheese Blend



Black Beans

¼ Cup | ½ Cup Monterey Jack Cheese

Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

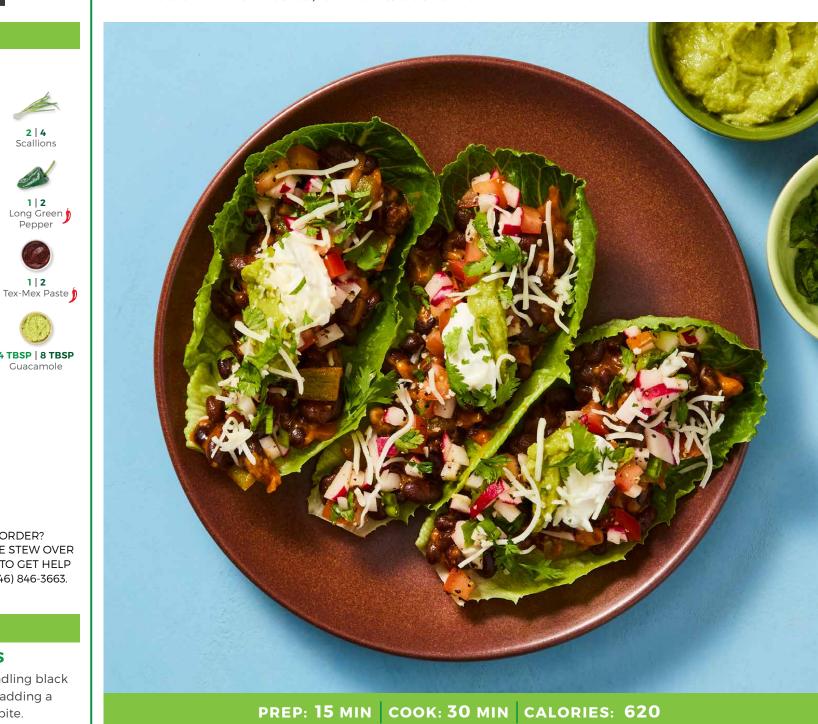
# **HELLO**

# **LETTUCE WRAPS**

Romaine leaves are perfect for cradling black beans and toppings while also adding a satisfying crunch to every bite.

# **ONE-PAN BEAN & PEPPER LETTUCE WRAPS**

with Radish Tomato Salsa, Cheese & Guacamole





#### **SERVE NOTICE**

Wait until just before serving to fill these lettuce wraps so that they don't get soggy. Or serve the fillings family style in individual bowls and let everyone assemble their wraps at the table!

## **BUST OUT**

- Strainer
- Large pan
- Medium bowl
- Kosher salt
- · Black pepper
- Butter (1 TBSP | 2 TBSP)
  Contains: Milk

## **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.

## **HOW WAS YOUR MEAL?**



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- · Wash and dry produce.
- Finely dice tomato. Trim and finely dice radishes. Trim
  and thinly slice scallions, separating whites from greens.
  Roughly chop cilantro. Core, deseed, and dice green
  pepper into ½-inch pieces. Drain and rinse beans. Trim
  and discard root end from lettuce; separate leaves.



## 2 MAKE SALSA

 In a medium bowl, combine tomato, radishes, scallion greens, half the cilantro, and 1 tsp vinegar (2 tsp for 4 servings). (Reserve remaining vinegar for another use.)
 Season generously with salt and pepper.



- Heat 1 TBSP butter (2 TBSP for 4 servings) in a large pan over medium-high heat. Add green pepper, scallion whites, and a big pinch of salt. Cook, stirring occasionally, until softened, 3-4 minutes.
- Stir in beans, Tex-Mex paste, and 2 TBSP water (4 TBSP for 4). Cook until beans are warmed through and water has absorbed. 2-3 minutes.
- Stir in Mexican cheese blend until melted (save the Monterey Jack for serving).



 Divide lettuce leaves between plates. Fill with bean filling. Top with salsa, sour cream, guacamole, Monterey Jack, and remaining cilantro. Serve.