



ONE-PAN SMOKY BEEF TACOS

with Green Pepper, Pickled Onion & Monterey Jack Cheese

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Onion



1 | 1
Long Green Pepper



1 | 2
Tomato



¼ oz | ¼ oz
Cilantro



5 tsp | 5 tsp
White Wine Vinegar



8 oz | 16 oz
Braised Beef



1 TBSP | 1 TBSP
Southwest Spice Blend



1 | 1
Chicken Stock Concentrate



1 | 1
Tomato Paste



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 tsp | 1 tsp
Chipotle Powder



6 | 12
Flour Tortillas
Contains: Soy, Wheat



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

PICKLED ONION

Vinegar mellows onion, making for a bright, tangy condiment



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 660



AMAZING PASTE

Cooking pantry MVP tomato paste gives your tacos a huge hit of rich umami flavor.

BUST OUT

- Medium bowl
- Small bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Sugar (**2 tsp** | **2 tsp**)
- Olive 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.

HOW WAS YOUR MEAL?



Scan here to rate your recipe!



Share your **#HelloFreshPics** with us **@HelloFresh**



1 PREP

- **Wash and dry produce.**
- Halve and peel **onion**; thinly slice one half and finely chop remaining. Core, deseed, and dice **green pepper** into ½-inch pieces. Dice **tomato**. Roughly chop **cilantro**.



2 PICKLE ONION

- In a medium bowl, combine **sliced onion**, **vinegar**, **1 TBSP water**, **2 tsp sugar**, and **salt** (*we used ½ tsp*). Stir until sugar and salt have mostly dissolved. Set aside to pickle, stirring occasionally, until ready to serve.



3 HEAT BEEF

- Open package of **beef*** and drain off any excess liquid. Roughly chop beef.
- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add beef and cook, stirring occasionally, until browned and warmed through, 2-3 minutes.
- Transfer to a plate and set aside.



4 MAKE FILLING

- Heat a **drizzle of olive oil** in same pan over medium-high heat. Add **green pepper** and **chopped onion**; season with **salt** and **pepper**. Cook, stirring, until softened, 3-4 minutes.
- Return **beef** to pan along with **Southwest Spice Blend**, **stock concentrate**, **half the tomato paste** (*all for 4 servings*), and **¼ cup water** (*½ cup for 4*). Cook, scraping up any browned bits from bottom of pan, until mixture is thickened and saucy, 1-2 minutes more.



5 PREP CREMA & TORTILLAS

- While filling cooks, in a small bowl, combine **sour cream**, a **bit of onion pickling liquid** to taste (*start with ¼ tsp and add more if desired*), and a **pinch of chipotle powder** (*add more to taste if you like things spicy*). Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



6 SERVE

- Divide **tortillas** between plates; fill with **beef filling**, **tomato**, **Monterey Jack**, **cilantro**, **pickled onion** (*draining first*), and **crema**. **TIP:** *Alternatively, put everything in individual serving bowls and let everyone assemble their own tacos!*

*Beef is fully cooked when internal temperature reaches 145°.