



ONE-PAN BEAN & PEPPER LETTUCE WRAPS

with Radish Tomato Salsa, Cheese & Guacamole

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tomato



3 | 6
Radishes



2 | 4
Scallions



¼ oz | ¼ oz
Cilantro



5 tsp | 5 tsp
White Wine Vinegar



1 | 2
Long Green
Pepper



1 | 2
Black Beans



1 | 2
Baby Lettuce



1 | 2
Tex-Mex Paste



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



4 TBSP | 8 TBSP
Guacamole



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



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HELLO

LETTUCE WRAPS

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



PREP: 15 MIN | COOK: 30 MIN | CALORIES: 620



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, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

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1 PREP

- **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.



3 MAKE FILLING

- 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**).



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**.



4 SERVE

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