



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



1 | 2
Tex-Mex Paste



½ Cup(s) | 1 Cup(s)
Mexican Cheese Blend
Contains: Milk



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



4 TBSP | 8 TBSP
Guacamole



1 | 2
Long Green Pepper



5 tsp | 5 tsp
White Wine Vinegar



1 | 2
Black Beans



¼ Cup(s) | ¼ Cup(s)
Monterey Jack Cheese
Contains: Milk



1 | 2
Baby Lettuce



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.

**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
Ground Beef**

Calories: 980



10 oz | 20 oz
Ground Turkey

Calories: 860



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



HELLO

LETTUCE WRAPS

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

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
- Butter
- Black Pepper
- 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.

HOW WAS YOUR MEAL?



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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**).

- 🍳 Use pan used for beef or turkey here. Add **beef** or **turkey** to filling along with **Mexican cheese blend**.



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 a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **beef*** or **turkey***; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



4 SERVE

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

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

🍳 *Ground Poultry is fully cooked when internal temperature reaches 165°.