



ONE-PAN CHEESY BLACK BEAN TACOS

with Green Pepper & Smoky Red Pepper Crema

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



1 | 2
Long Green Pepper



1 | 2
Black Beans



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Tex-Mex Paste



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



½ Cup | 1 Cup
Mexican Cheese Blend
Contains: Milk



2 TBSP | 4 TBSP
Smoky Red Pepper Crema
Contains: Milk



6 | 12
Flour Tortillas
Contains: Soy, Wheat



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: 1210



10 oz | 20 oz
Ground Turkey
Calories: 1100



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 830



HELLO




SMOKY RED PEPPER CREMA

A cooling condiment that's all at once tangy, sweet, and smoky

RAISE THE CHAR

If you have a few extra minutes, char your tortillas in a hot, dry pan for 1-2 minutes to add smoky, fire-kissed flavor.

BUST OUT

- Large pan
- Paper towels
- Strainer
- Kosher salt  
- Black pepper  
- Cooking oil (1 tsp | 1 tsp)

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?




Scan here to rate your recipe!



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



1 PREP

- Wash and dry produce.
- Halve, deseed, and thinly slice **green pepper** crosswise into strips. Trim and thinly slice **scallions**, separating whites from greens.
-  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 browned and cooked through, 4-6 minutes.





3 MAKE FILLING

- While green pepper cooks, drain and rinse **beans**.
- Once **green pepper** is softened, stir in **scallion whites** and **2 tsp Southwest Spice Blend** (4 tsp for 4 servings). (Be sure to measure the Southwest Spice Blend—we sent more.) Cook, stirring, until fragrant, 30 seconds.
- Add beans, **Tex-Mex paste**, and **¼ cup water** (½ cup for 4). Cook, stirring, until filling has combined and thickened, 2-3 minutes.



2 COOK GREEN PEPPER

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and cook, stirring, until softened, 5-6 minutes. **TIP: If needed, add a splash of water to help green pepper soften.**
-  Add **green pepper** to pan with **beef** or **turkey** (skip the  oil); cook through this step as instructed.



4 FINISH & SERVE

- Sprinkle **bean filling** with **cheddar** and **Mexican cheese blend**. Cover pan until cheese melts, 1-2 minutes.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with bean filling, **smoky red pepper crema**, and **scallion greens**. Serve.

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

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