



TEX-MEX BEEF LETTUCE WRAPS

with Pickled Shallot & Tortilla Chips

INGREDIENTS

2 PERSON | 4 PERSON

 **5 tsp | 10 tsp**
White Wine Vinegar

 **1 | 2**
Tex-Mex Paste

 **1 | 2**
Baby Lettuce

 **1½ oz | 3 oz**
Blue Corn
Tortilla Chips
Contains: Sesame

 **1½ TBSP | 3 TBSP**
Sour Cream
Contains: Milk

 **1 | 2**
Shallot

 **10 oz | 20 oz**
Ground Beef**



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.

HELLO

PICKLED SHALLOT

Speed up the pickling process with your microwave to make a quick, zippy lettuce wrap topping.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 580



KICK IT UP

Like things spicy? Serve the wraps with your favorite hot sauce, or add a pinch of cayenne or chili powder from your pantry along with the Tex-Mex paste.

BUST OUT

- Small bowl
- Large pan

- Kosher Salt
- Black Pepper
- Cooking Oil
- Sugar

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.**
- Halve, peel, and thinly slice **shallot**. Trim and discard root end from **lettuce**; separate leaves. Reserve 6 whole leaves (**12 whole leaves for 4 servings**); thinly slice remaining lettuce.



3 COOK BEEF

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **beef***. Cook, breaking up meat into pieces, until cooked through, 4-6 minutes (**if there's excess grease in your pan, carefully pour it out**).
- Stir in **Tex-Mex paste** and **¼ cup water** (**½ cup for 4 servings**). Cook, stirring occasionally, until beef is evenly coated and sauce is warmed through, 1-2 minutes more. Taste and season with **salt** and **pepper** if desired.



2 PICKLE SHALLOT

- In a small microwave-safe bowl, combine **shallot**, **vinegar**, **¼ tsp sugar** (**½ tsp for 4 servings**), and a **pinch of salt**. Cover with plastic wrap and microwave until shallot is bright pink, 30-60 seconds. Set aside to pickle, stirring occasionally.



4 FINISH & SERVE

- Gently crush **tortilla chips** in their bag.
- Divide **lettuce leaves** between plates. Fill with **sliced lettuce**, **Tex-Mex beef**, and as much **pickled shallot** as you like (**draining first**). Drizzle with **sour cream** (**cut a corner of the pouch to make a piping bag!**) and sprinkle with crushed tortilla chips. Serve.

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