BEEF & CHEESE TOSTADAS

with Green Bell Pepper, Tomato Salsa & Hot Sauce Crema

PREP: 10 MIN | **COOK: 40 MIN** | **CALORIES: 940**

HELLO FRESH

INGREDIENTS

2 PERSON | **4 PERSON**

- **1 | 2** Roma Tomato
- **¼ oz | ¼ oz** Cilantro
- **1 | 1** Yellow Onion
- **1 | 1** Lime
- **1 | 2** Green Bell Pepper
- **4 TBSP | 8 TBSP** Sour Cream — Contains: Milk
- **1 tsp | 1 tsp** Hot Sauce
- **10 oz | 20 oz** Ground Beef
- **1 TBSP | 2 TBSP** Southwest Spice Blend
- **1 tsp | 2 tsp** Chili Powder
- **1 | 2** Beef Stock Concentrate
- **6 | 12** Flour Tortillas — Contains: Wheat
- **½ Cup | 1 Cup** Mexican Cheese Blend — Contains: Milk

HELLO TOSTADAS

Translating to "toasted," these crunchy, flat tortillas can be piled with all sorts of toppings.

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HELLO FRESH

FORK IT OVER

In step 5, the tortillas are pricked with a fork to prevent them from forming air pockets and puffing up. Flat tortillas = more surface area for toppings!

BUST OUT

- Medium bowl
- Small bowl
- Large pan
- Baking sheet
- Kosher salt
- Black pepper
- Olive oil (**4 tsp** | **7 tsp**)

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

1 PREP

- Adjust rack to top position **(top and middle positions for 4 servings)** and preheat oven to 450 degrees. **Wash and dry all produce.**
- Dice **tomato**. Roughly chop **cilantro**. Halve and peel **onion**; thinly slice one half. Finely chop remaining onion until you have 2 TBSP. Quarter **lime**. Halve, core, and thinly slice **bell pepper** into strips.

2 MAKE SALSA & CREMA

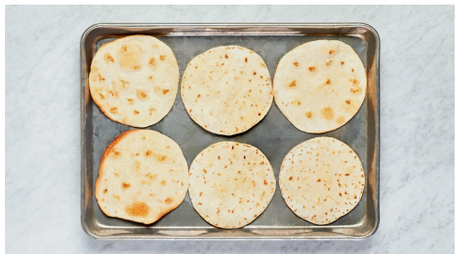
- In a medium bowl, combine **tomato**, **cilantro**, **chopped onion**, **juice from half the lime**, and a **pinch of salt and pepper**.
- In a small bowl, combine **sour cream** with as much **hot sauce** as you like. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt**.

3 BROWN BEEF

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **beef***, **Southwest Spice**, **chili powder**, and a **few big pinches of salt**. Cook, breaking up meat into pieces, until browned, 4-5 minutes (it'll finish cooking in the next step).

4 SIMMER BEEF & VEGGIES

- Once **beef** is browned, add **bell pepper**, **sliced onion**, and a **pinch of salt** to pan. Cook, stirring, until veggies are tender and beef is cooked through, 5-7 minutes.
- Add **stock concentrate** and **¼ cup water** **(½ cup water for 4 servings)**. Simmer until thickened, 1-2 minutes. Season with **salt**; remove pan from heat and set aside.



5 BAKE TORTILLAS

- Drizzle **tortillas** with **1 TBSP olive oil (2 TBSP for 4 servings)**; brush or rub to coat all over. Arrange on a baking sheet in a single layer **(divide between 2 sheets for 4)**. Gently prick each tortilla in a few places with a fork.
- Bake on top rack, flipping halfway through, until lightly golden, 4-5 minutes per side. **(For 4, bake on top and middle racks; flip tortillas and swap rack positions halfway through baking.)** TIP: Watch carefully—tortillas brown fast!

6 SERVE

- Divide **tortillas** between plates; evenly sprinkle with **Mexican cheese**. Top with **beef mixture**, **salsa**, and **crema**. Serve with **remaining lime wedges** on the side.

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