



BEEF & CHEESE TOSTADAS

with Green Bell Pepper, Tomato Salsa & Hot Sauce Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tomato



¼ oz | ¼ oz
Cilantro



1 | 1
Yellow Onion



1 | 1
Lime



1 | 2
Green Bell
Pepper



3 TBSP | 6 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: Soy, Wheat



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



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THERE TOO. SCAN HERE TO GET HELP!

**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

SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring big flavor to beef.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 900



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

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1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry 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.



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 $\frac{1}{4}$ **cup water** ($\frac{1}{2}$ **cup water for 4 servings**). Simmer until thickened, 1-2 minutes. Season with **salt**; remove pan from heat and set aside.



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**.



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!**



3 BROWN BEEF

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **beef***, **Southwest Spice Blend, 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**).



6 SERVE

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

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