



BEEF TACO PIZZAS

with Poblano and Jalapeño Peppers plus Two Kinds of Cheese



HELLO

TACO PIZZAS

Southwestern-style toppings on a toasty flatbread crust is the ultimate food mash-up.

PREP: 10 MIN | **TOTAL: 25 MIN** | **CALORIES: 900**

-  Roma Tomato
-  Cilantro
-  Ground Beef
-  Flatbreads
(Contains: Wheat)
-  Monterey Jack Cheese
(Contains: Milk)
-  Hot Sauce
-  Poblano Pepper
-  Jalapeño
-  Southwest Spice Blend
-  Mexican Cheese Blend
(Contains: Milk)
-  Sour Cream
(Contains: Milk)

START STRONG

In step 5, the oven rack position is adjusted so that the pizzas finish baking at the top of the oven. This is because when placed higher, the toppings are more likely to get nicely crisped.

BUST OUT

- Aluminum foil
- Baking sheet
- Medium pan
- Small bowl
- Vegetable oil (2 tsp | 4 tsp)
- Olive oil (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-------------------------|-----------------|
| • Roma Tomato | 1 2 |
| • Poblano Pepper | 1 2 |
| • Cilantro | ¼ oz ½ oz |
| • Jalapeño | 1 1 |
| • Ground Beef | 10 oz 20 oz |
| • Southwest Spice Blend | 1 TBSP 2 TBSP |
| • Flatbreads | 2 4 |
| • Mexican Cheese Blend | ½ Cup 1 Cup |
| • Monterey Jack Cheese | ¼ Cup ½ Cup |
| • Sour Cream | 4 TBSP 8 TBSP |
| • Hot Sauce | 1 tsp 2 tsp |

WINE CLUB

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1 PREHEAT AND PREP

Wash and dry all produce. Adjust oven rack to middle position and place an aluminum-foil-lined baking sheet inside. Preheat oven to 450 degrees. Finely chop **tomato**. Core and seed **poblano**, then cut into ¼-inch squares. Finely chop **cilantro**. Slice **jalapeño** into thin rounds (remove ribs and seeds for less heat).



4 TOAST FLATBREADS

While beef cooks, remove baking sheet from oven and place **flatbreads** on it. Drizzle flatbreads with **olive oil** and season with **salt** and **pepper**. Toast in oven until golden brown and slightly crisp, 2-4 minutes. **TIP:** Keep an eye out for any burning.



2 CHAR POBLANO

Heat a drizzle of **oil** in a medium pan over high heat. Once hot, add **poblano** and cook, tossing, until lightly charred, 3-4 minutes. Season with **salt** and **pepper**. Remove from pan and set aside. Reduce heat under pan to medium high and add another drizzle of oil.



5 ADD PIZZA TOPPINGS

Remove sheet with **flatbreads** from oven, then sprinkle each flatbread evenly with a layer of **beef mixture**. Scatter both **cheeses** over each. Using oven mitts, adjust oven rack to upper position. Return same sheet to oven and bake until cheeses melt, about 2 minutes.



3 COOK BEEF

Add **beef** to same pan and season with plenty of **salt** and **pepper**. Cook until browned, 4-5 minutes, while breaking up meat into pieces. Add **poblano**, **tomato**, and **2 tsp Southwest spice** (save the rest for the crema) and toss until well-combined. Season with salt and pepper. Remove pan from heat.



6 MAKE CREMA AND FINISH

In a small bowl, stir together **sour cream**, remaining **Southwest spice**, and **1½ TBSP water**. Season with **salt** and **pepper**. Drizzle mixture over **pizzas**. Drizzle **hot sauce** over, to taste. Sprinkle with **cilantro** and as much **jalapeño** as you like. Cut into slices and serve.

MIND-BLOWING!

Tacos *and* pizza? Talk about the best of both worlds!

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