



# BEEF TACO FLATBREADS

with Charred Poblano and Two Kinds of Cheese



## HELLO

### CHARRED POBLANO

Browning the pepper adds depth of flavor and a touch of smokiness.

**PREP: 10 MIN** | **TOTAL: 25 MIN** | **CALORIES: 930**



Roma Tomato



Cilantro



Ground Beef



Mexican Cheese Blend  
(Contains: Milk)



Monterey Jack Cheese  
(Contains: Milk)



Hot Sauce



Poblano Pepper



Jalapeño



Southwest Spice Blend



Flatbreads  
(Contains: Wheat)



Sour Cream  
(Contains: Milk)

## START STRONG

In step 6, we ask you to thin your crema with water so that it reaches the perfect drizzling consistency. If you've got a lime or lemon on hand, simply squeeze in the same amount of juice for a punchy flavor.

## BUST OUT

- Aluminum foil
- Baking sheet
- Large pan
- Small bowl
- Vegetable oil (2 tsp | 2 tsp)
- Olive oil (2 tsp | 4 tsp)
- Kosher salt
- Black pepper

## 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

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

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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## 1 PREP

Place a foil-lined baking sheet on top rack (2 baking sheets, on top and middle racks, for 4 servings) and preheat oven to 450 degrees. **Wash and dry all produce.** Finely chop **tomato**. Core, deseed, and dice **poblano** into ¼-inch pieces. Finely chop **cilantro**. Slice **jalapeño** into thin rounds, removing ribs and seeds for less heat.



## 4 TOAST FLATBREADS

Meanwhile, carefully place **flatbreads** on preheated sheet. Drizzle both sides of flatbreads with **olive oil** and season with **salt** and **pepper**. Toast in oven until golden brown and crisp, 5-7 minutes. **TIP:** Keep an eye out to avoid burning.



## 2 CHAR POBLANO

Heat a drizzle of **oil** in a large pan over high heat. Add **poblano** and cook, stirring, until lightly charred, 2-3 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



## 5 ADD TOPPINGS

Remove toasted **flatbreads** from oven, then evenly top with **beef mixture**. Sprinkle with both **cheeses**. Return to oven and bake until cheese melts, about 2 minutes.



## 3 COOK BEEF

Heat a drizzle of **oil** in same pan over medium-high heat. Add **beef**; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-5 minutes. Keeping beef in pan, drain any excess grease. Stir in **poblano**, **tomato**, and **2 tsp Southwest Spice** (4 tsp for 4 servings; we'll use the rest later). Cook until tomato begins to break down, 2-3 minutes. Season with salt and pepper.



## 6 FINISH AND SERVE

In a small bowl, combine **sour cream** and remaining **Southwest Spice**. Stir in **water**, 1 tsp at a time, until mixture reaches a drizzling consistency. Season with **salt** and **pepper**. Drizzle **flatbreads** with crema and **hot sauce** to taste. Sprinkle with **cilantro** and as much **sliced jalapeño** as you like. Cut into slices and serve.

## COOL BEANS

For a veggie version, try swapping the beef for mashed black beans!

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