



# Black Bean Tacos and Tomato Pepper Salsa with Beyond Meat® and Crema

Veggie

30 Minutes



Beyond Meat®



Mexican Seasoning



Flour Tortillas, 6-inch



Garlic



Red Onion



Lime



Sweet Bell Pepper



Black Beans



Sour Cream



Grape Tomatoes

HELLO BEYOND MEAT®  
You won't believe its not meat!

## Start here

Before starting, wash and dry all produce.

## Bust Out

Medium bowl, measuring spoons, strainer, zester, small bowl, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Mexican Seasoning	1 tbsp	2 tbsp
Flour Tortillas, 6-inch	6	12
Garlic	6 g	12 g
Red Onion	113 g	113 g
Lime	1	2
Sweet Bell Pepper	160 g	320 g
Black Beans	398 ml	796 ml
Sour Cream	3 tbsp	6 tbsp
Grape Tomatoes	113 g	227 g
Oil*		
Salt and Pepper*		

\* Pantry items

\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

—  
You may receive an equivalent ingredient substitution for this recipe. Follow the instructions with the ingredients received. Thank you for your understanding and happy cooking!

## Contact

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### 1 Prep

Core, then finely chop **peppers**. Zest, then juice the **lime**. Quarter **tomatoes**. Peel, halve then chop **half the onion** into ¼-inch pieces (whole onion for 4 ppl). Peel, then mince or grate **garlic**.



### 4 Make salsa and crema

While the **filling** cooks, combine **peppers, tomatoes, lime juice, remaining chopped onions** and **1 tbsp oil** (dbl for 4 ppl) in a medium bowl. Season with **salt and pepper**. Stir together **sour cream** and **lime zest** in a small bowl. Season with **salt and pepper**.



### 2 Start filling

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **half the onions**. Cook, stirring occasionally, until softened, 3-4 min. Add **Beyond Meat®, garlic** and **Mexican seasoning**. Season with **salt and pepper**. Cook, breaking up **Beyond Meat®** into smaller pieces, until crispy, 4-5 min. \*\*



### 5 Warm tortillas

Wrap **tortillas** in paper towels. Microwave, until **tortillas** are warm and flexible, 30 sec - 1 min.



### 3 Finish filling

Add **beans**, including the **liquid** from the box, to the pan. Cook, stirring often, until warmed through and slightly thickened, 2-3 min. Season with **salt and pepper**. Set aside.



### 6 Finish and serve

Divide **filling** between **tortillas**. Top with **crema** and **salsa**. Divide **tacos** between plates.

## Dinner Solved!