

### **INGREDIENTS**

2 PERSON | 4 PERSON



2 | 2 Scallions



1 | 2 Poblano Pepper



13.4 oz | 26.8 oz Black Beans



1 TBSP | 2 TBSP Southwest Spice Blend



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



Tex-Mex Paste



½ Cup | 1 Cup Cheddar Cheese Contains: Milk



2 TBSP | 4 TBSP Smoky Red Pepper Crema Contains: Milk, Soy



6 | 12 Flour Tortillas Contains: Wheat



#### **HelloCustom**

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.

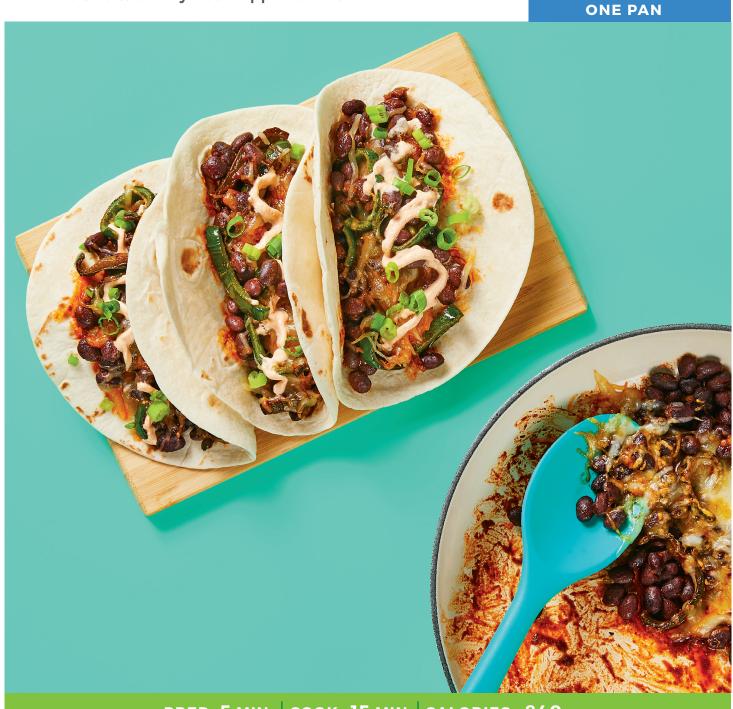


6 oz | 12 oz
S Ground PlantBased Protein
Contains: Soy,
Tree Nuts, Wheat



## **ONE-PAN CHEESY BLACK BEAN TACOS**

with Poblano & Smoky Red Pepper Crema



PREP: 5 MIN COOK: 15 MIN CALORIES: 840



#### **HELLO**

# SMOKY RED PEPPER CREMA

A cooling condiment that's all at once tangy, sweet, and smoky

#### **RAISE THE CHAR**

In step 4, we instruct you to warm your tortillas in the microwave. If you have a few extra minutes, however, you can char your tortillas over the flames of your gas stove for smoky, fire-touched flavor and a crispier texture. Using tongs and working one at a time, place tortillas directly on the burner until lightly charred on both sides.

#### **BUST OUT**

- Large pan
- Strainer
- Paper towels
- Cooking oil (1 tsp | 1 tsp)
- Small bowl 🖨
- Kosher salt 🕏
- Black pepper 🖨
- Cooking oil (1 tsp | 1 tsp)

#### **GET SOCIAL**

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663 HelloFresh.com

\$\sigma\$ "Ground Plant-Based Protein is fully cooked when internal temperature reaches 165°.



- Wash and dry produce.
- Halve, core, and thinly slice poblano crosswise into strips.
   Trim and thinly slice scallions, separating whites from greens.
- Heat a drizzle of oil in a large pan over medium-high heat. Add plant-based protein\* and season with salt and pepper. Cook 5-8 minutes, breaking up protein into pieces, until browned and warmed through. Remove from heat: transfer to a small bowl.



#### **3 MAKE FILLING**

- While poblano cooks, drain and rinse beans.
- Once poblano is softened, stir in scallion whites and 2 tsp Southwest Spice (4 tsp for 4 servings). (Be sure to measure the Southwest Spice; we sent more.) Cook until fragrant, 30 seconds.
- Add beans, Tex-Mex paste, and ¼ cup water (⅓ cup for 4).
   Cook, stirring, until filling has combined and thickened,
   2-3 minutes.
- Once poblano is softened, stir in **plant-based protein**. Cook through remaining step as instructed.



- Heat a drizzle of oil in a large pan over medium-high heat. Add poblano and cook, stirring, until softened,
   5-6 minutes. TIP: If needed, add a splash of water to help poblano soften.
- 宾 Use pan used for plant-based protein here.



#### 4 FINISH & SERVE

- Sprinkle bean filling with cheddar and Mexican cheese.
   Cover pan until cheese melts, 1-2 minutes. Turn off heat.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable. 30 seconds.
- Divide tortillas between plates and fill with bean filling, smoky red pepper crema, and scallion greens. Serve.