



# CLASSIC BEEF TACOS

with Restaurant-Style Salsa & Chipotle Lime Crema



## HELLO

### CHIPOTLE LIME CREMA

A drizzle of this smoky, tangy topping adds a refreshing note to bold beef tacos.

**PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 820**



Red Onion



Lime



Sour Cream  
(Contains: Milk)



Tomato Paste



Ground Beef



Monterey Jack  
Cheese  
(Contains: Milk)



Roma Tomato



Cilantro



Chipotle Powder



Southwest  
Spice Blend



Flour Tortillas  
(Contains: Wheat)

## START STRONG

Tomato paste may seem inconspicuous, but it's actually bursting with concentrated, tangy-sweet flavors that give your dish delicious depth. To bring out even more richness in step 4, let the tomato paste cook for a minute after stirring it into the beef and onion (before adding the water). This will help it caramelize, giving your tacos a huge hit of umami.

## BUST OUT

- 2 Small bowls
- Large pan
- Paper towels
- Vegetable oil (1 tsp | 1 tsp)
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient 2-person | 4-person

• Red Onion	1   2
• Roma Tomato	1   2
• Cilantro	¼ oz   ½ oz
• Lime	1   2
• Sour Cream	4 TBSP   8 TBSP
• Chipotle Powder	1 tsp   1 tsp
• Ground Beef*	10 oz   20 oz
• Tomato Paste	1.5 oz   3 oz
• Southwest Spice Blend	1 TBSP   2 TBSP
• Flour Tortillas	6   12
• Monterey Jack Cheese	¼ Cup   ½ Cup

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

## WINE CLUB

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## 1 PREP

**Wash and dry all produce.** Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (3 TBSP for 4 servings). Dice **tomato**. Roughly chop **cilantro** leaves and stems. Quarter **lime**.



## 2 MAKE SALSA & CREMA

In a small bowl, combine **tomato**, **minced onion**, half the **cilantro**, and a squeeze of **lime juice** to taste. Season with **salt** and **pepper**. In a separate small bowl, combine **sour cream**, a squeeze of lime juice, and a pinch of **chipotle powder** to taste. Season with **salt** and **pepper**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



## 3 COOK ONION

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **sliced onion** and cook, stirring occasionally, until slightly softened, 3-4 minutes. Season with **salt** and **pepper**.



## 4 COOK BEEF

Add **beef** to pan with **onion**; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. (**TIP:** If there's excess grease in your pan, carefully pour it out.) Add **tomato paste**, **Southwest Spice**, and **¼ cup water** (½ cup for 4 servings). Cook, scraping up any browned bits from bottom of pan, until mixture is thickened and saucy, 1-2 minutes. Season with **salt** and **pepper**. If you like things spicy, stir in a pinch of remaining **chipotle powder**.

## 5 WARM TORTILLAS

While beef cooks, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



## 6 SERVE

Divide **beef filling** between **tortillas**. Sprinkle with **Monterey Jack** and top with **salsa**, **crema**, and remaining **cilantro**. Serve with remaining **lime wedges** on the side.

## HOT TAKE

Try adding a pinch of chipotle powder to hot cocoa for a smoky-spicy delight.