



EASY CHEESY BLACK BEAN TACOS

with Poblano & Smoky Red Pepper Crema

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 | 2
Poblano Pepper



13.4 oz | 26.8 oz
Black Beans



1 TBSP | 2 TBSP
Southwest
Spice Blend



1 | 2
Tex-Mex Paste



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



4 TBSP | 8 TBSP
Smoky Red
Pepper Crema
Contains: Milk, Soy



6 | 12
Flour Tortillas
Contains: Wheat



1 tsp | 2 tsp
Hot Sauce

HELLO

RED PEPPER CREMA

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



PREP: 3 MIN

COOK: 15 MIN

CALORIES: 880



REMIX

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
- Vegetable oil (1 tsp | 1 tsp)

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1 PREP

- **Wash and dry all produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Halve, core, and thinly slice **poblano** crosswise into strips.



3 COOK FILLING

- While poblano cooks, drain and rinse **beans**.
- Once **poblano** is softened, stir in **scallion whites** and **2 tsp Southwest Spice** (be sure to measure—we sent more). Cook until fragrant, 30 seconds.
- Add beans, **Tex-Mex paste**, and **¼ cup water**. Cook, stirring, until filling is combined and thickened, 2-3 minutes.
- **4 SERVINGS:** Stir in **4 tsp Southwest Spice**. Use **⅓ cup water**.



2 COOK POBLANO

- 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.



4 FINISH & SERVE

- Sprinkle **black bean filling** with **white 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 black bean filling, **smoky red pepper crema**, **scallion greens**, and as much **hot sauce** as you like. Serve.