

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 | 2 Tex-Mex Paste



1/2 Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk

1 TBSP | 2 TBSP Southwest

Spice Blend



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



6 | 12 Flour Tortillas Contains: Wheat



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



1 tsp | 2 tsp Hot Sauce

HELLO

RED PEPPER CREMA

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



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HelloFRESH

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.

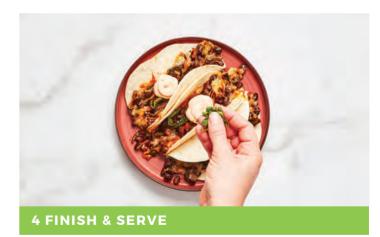


- Heat a drizzle of oil in a large pan over medium-high heat. Add **poblano** and cook, stirring, until softened, 5-6 minutes.
- TIP: If needed, add a splash of water to help poblano soften.



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 **1/4 cup water**. Cook, stirring, until filling is combined and thickened, 2-3 minutes.
- 4 SERVINGS: Stir in 4 tsp Southwest Spice. Use 1/3 cup water.



- 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.