

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2 Roma Tomato



3 | 6 Radishes



2 | 4 Scallions



¼ oz | ¼ oz Cilantro



5 tsp | 5 tsp White Wine Vinegar



1 | 2 Long Green Pepper



13.4 oz | 26.8 oz Black Beans



1 | 2 Baby Romaine



1 | 2 Tex-Mex Paste



½ Cup | 1 Cup Mexican Cheese Blend Contains: Milk



4 TBSP | 8 TBSP Sour Cream Contains: Milk



4 TBSP | 8 TBSP Guacamole



1/4 Cup | 1/2 Cup Monterey Jack Cheese Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

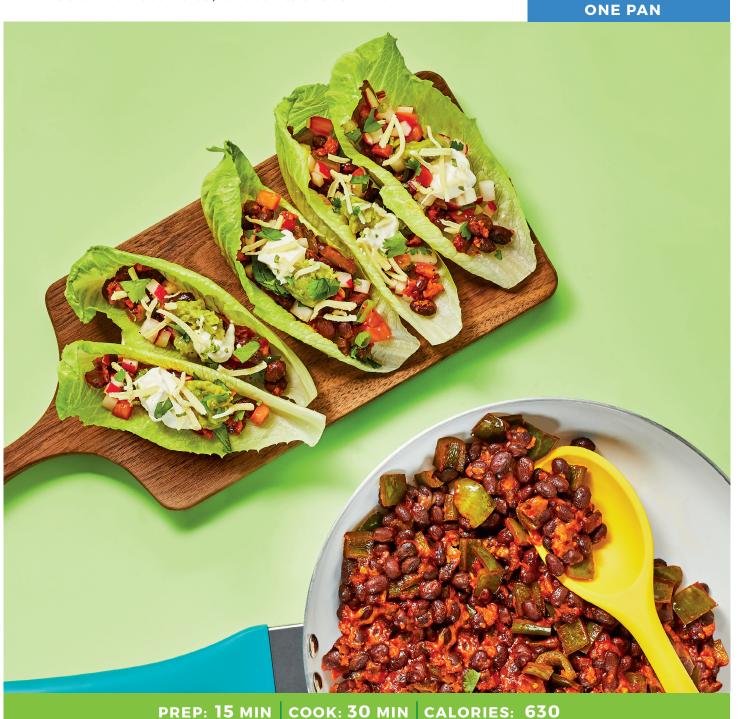
HELLO

LETTUCE WRAPS

Romaine leaves are perfect for cradling black beans and toppings while also adding a satisfying crunch to every bite.

ONE-PAN BEAN & PEPPER LETTUCE WRAPS

with Radish Tomato Salsa, Cheese & Guacamole



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SERVE NOTICE

Wait until just before serving to fill these lettuce wraps so that they don't get soggy. Or serve the fillings family style in individual bowls and let everyone assemble their wraps at the table!

BUST OUT

- Strainer
- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Butter (1 TBSP | 2 TBSP)

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- · Wash and dry produce.
- Finely dice tomato. Trim and finely dice radishes. Trim and thinly slice **scallions**, separating whites from greens. Roughly chop cilantro. Core, deseed, and dice green pepper into ½-inch pieces. Drain and rinse beans. Trim and discard root end from lettuce; separate leaves.



• In a medium bowl, combine tomato, radishes, scallion greens, half the cilantro, and 1 tsp vinegar (2 tsp for 4 servings). Season generously with salt and pepper.



- Heat **1 TBSP butter** (2 TBSP for 4 servings) in a large pan over medium-high heat. Add green pepper, scallion whites, and a big pinch of salt. Cook, stirring occasionally, until softened, 3-4 minutes.
- Stir in beans, Tex-Mex paste, and 2 TBSP water (4 TBSP for 4). Cook until beans are warmed through and water has absorbed, 2-3 minutes.
- Stir in Mexican cheese blend until melted (save the Monterey Jack for serving).



4 SERVE

• Divide lettuce leaves between plates. Fill with bean filling. Top with salsa, sour cream, guacamole, Monterey Jack, and remaining cilantro. Serve.