



ONE-PAN BEAN & PEPPER LETTUCE WRAPS

with Radish Tomato Salsa, Cheese & Guacamole

ONE PAN

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
Lettuce



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



¼ Cup | ½ 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.



PREP: 15 MIN | COOK: 30 MIN | CALORIES: 630



HELLO FRESH

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)
Contains: Milk

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1 PREP

- **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.



3 MAKE FILLING

- 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).



2 MAKE SALSA

- 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**.



4 SERVE

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

WK 25-20