



20-MIN MEAL

PINEAPPLE POBLANO BEEF TACOS

with Lime Crema and Cilantro



HELLO

PINEAPPLE POBLANO SALSA

A taco topping that brings fruit-forward sweetness and chunky, funky texture

PREP: 10 MIN | TOTAL: 20 MIN | CALORIES: 740



Red Onion



Roma Tomatoes



Lime



Sour Cream
(Contains: Milk)



Ground Beef



Poblano Pepper



Cilantro



Pineapple



Taco Spice Blend



Flour Tortillas
(Contains: Wheat)

START STRONG

In step 1, don't toss the juice that comes with the pineapple—we'll use it to add extra tangy sweetness to the beef later on.

BUST OUT

- Strainer
- Medium bowl
- Small bowl
- Large pan
- Paper towels
- Vegetable oil (2 tsp | 3 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--------------------|-----------------|
| • Red Onion | 1 1 |
| • Poblano Pepper | 1 2 |
| • Roma Tomatoes | 2 4 |
| • Cilantro | ¼ oz ½ oz |
| • Lime | 1 2 |
| • Pineapple | 4 oz 8 oz |
| • Sour Cream | 4 TBSP 8 TBSP |
| • Taco Spice Blend | 1 TBSP 2 TBSP |
| • Ground Beef* | 10 oz 20 oz |
| • Flour Tortillas | 6 12 |

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

WINE CLUB

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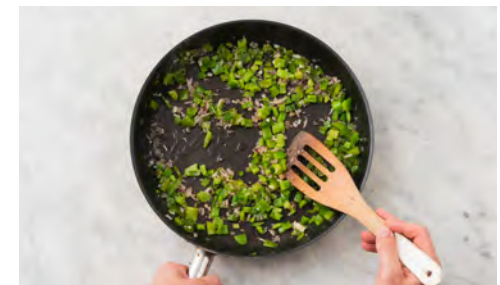
1 PREP

Wash and dry all produce. Halve, peel, and finely dice **onion**. Core and seed **poblano**, then cut into 1/3-inch squares. Dice **tomatoes**. Roughly chop **cilantro**. Cut **lime** into wedges. Drain **pineapple**, reserving juice; roughly chop fruit.



2 MAKE SALSA AND CREMA

In a medium bowl, combine **tomatoes, pineapple, 2 TBSP onion, 1/4 cup poblano**, half the **cilantro**, and a squeeze of **lime**. In a small bowl, combine **sour cream** with a squeeze of lime. Season with **salt, pepper**, and more lime (to taste).



3 COOK VEGGIES

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add remaining **onion** and **poblano**. Season with **salt, pepper**, and half the **Taco Spice**. Cook, stirring, until softened, about 2 minutes.



4 COOK BEEF

Add **beef** to pan; season with **salt, pepper**, and remaining **Taco Spice**. Cook, breaking up meat into pieces, until browned and cooked through, 2-3 minutes. (**TIP:** Carefully pour out any excess grease in pan if oily.) Stir in reserved **pineapple juice** and turn off heat.



5 WARM TORTILLAS

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



6 ASSEMBLE AND SERVE

Divide **beef mixture** between **tortillas**. Spoon **salsa** and **crema** over. Sprinkle with remaining **cilantro**. Serve with any remaining **lime wedges** on the side for squeezing over.

LET'S SALSA!

The pineapple poblano combo is also great on seafood or poultry.

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