



20-MIN MEAL

PINEAPPLE POBLANO BEEF TACOS

with Lime Crema and Cilantro



HELLO

SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring major flavor to this sweet and savory dish.

PREP: 10 MIN | **TOTAL: 20 MIN** | **CALORIES: 820**



Shallot



Roma Tomatoes



Lime



Sour Cream
(Contains: Milk)



Ground Beef



Poblano Pepper



Cilantro



Pineapple



Southwest
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 some tangy sweetness to the beef later on.

BUST OUT

- Strainer
- Medium bowl
- Small bowl
- Large pan
- Paper towels
- Slotted spoon
- Vegetable oil (2 tsp | 2 tsp)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Shallot 1 | 2
- 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
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Ground Beef* 10 oz | 20 oz
- Flour Tortillas 6 | 12

* Ground 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 chop shallot. Core, deseed, and cut poblano into ⅓-inch pieces. Dice tomatoes. Roughly chop cilantro. Cut lime into wedges. Drain pineapple, reserving juice.



4 COOK BEEF

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



2 MAKE SALSA AND CREMA

In a medium bowl, combine tomatoes, pineapple, 2 TBSP shallot (3 TBSP for 4 servings), half the cilantro, and a squeeze of lime juice. In a small bowl, combine sour cream and a squeeze of lime juice. Add water, 1 tsp at a time, until mixture reaches a drizzling consistency. Season with salt, pepper, and more lime juice to taste.



5 WARM TORTILLAS

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



3 COOK VEGGIES

Heat a large drizzle of oil in a large pan over medium-high heat. Add poblano and remaining shallot. Season with salt, pepper, and half the Southwest Spice. Cook, stirring, until softened, 2-3 minutes.



6 SERVE

Using a slotted spoon, divide beef mixture between tortillas. Top with salsa, crema, and remaining cilantro. Serve with any remaining lime wedges on the side.

LET'S SALSA!

Make this pineapple-studded pico again for a party—just don't forget to bring the chips!

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