



JUN  
2016

## Smoky Beef Tacos

with Peppers, Guacamole, and Radish

We're giving your typical taco night a little upgrade. Say goodbye to seasoning packets and jarred salsa! Tonight's tacos are full of cumin-scented beef, creamy guacamole, and crisp radish. A little lime juice finishes each taco with a bright touch.

 **Prep:** 10 min  
**Total:** 30 min  level 1

 nut free



Ground Beef



Flour Tortillas



Avocados



Radishes



Scallions



Red Bell  
Peppers



Cumin



Limes



Sour Cream

## Ingredients

		4 People	
Ground Beef		20 oz	
Flour Tortillas	1)	12	
Avocados		2	
Radishes		6	
Scallions		4	
Red Bell Peppers		2	
Cumin		2 t	
Limes		2	
Sour Cream	2)	8 T	
Oil *		1 t	

\*Not Included

## Allergens

- 1) Wheat
- 2) Milk

## Tools

Small bowl, Large pan, Tin foil

Ruler

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**Nutrition per person** Calories: 726 cal | Fat: 37 g | Sat. Fat: 13 g | Protein: 38 g | Carbs: 55 g | Sugar: 5 g | Sodium: 553 mg | Fiber: 7 g

1



**1 Prep the veggies: Wash and dry all produce.** Preheat the oven to 400 degrees. Core, seed, and thinly slice the **bell peppers**. Trim, then thinly slice the **scallions**, keeping the **greens** and **whites** and separate. Cut the **limes** into wedges. Thinly slice the **radishes**.

2



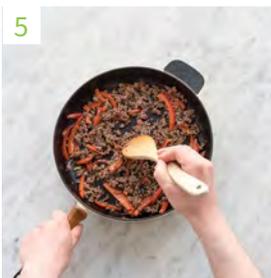
**2 Make the guacamole:** Halve and pit the **avocados**, then scoop the flesh into a small bowl. Add **2 Tablespoons scallion greens** and a squeeze of **lime juice**, to taste. Mash with a fork until smooth. Season with **salt** and **pepper**.

3



**3 Cook the peppers and scallions:** Heat a drizzle of **oil** in a large pan over medium-high heat. Add the **bell peppers** and cook, tossing for 5-6 minutes, until softened and slightly charred. Add the **scallion whites** and cook for another minute. Season with **salt** and **pepper**.

5



**4 Warm the tortillas:** While the **peppers** cook, wrap the **tortillas** in foil and place in the oven to warm. Alternately, heat a burner to medium-low and place each tortilla over the flame for about 15 seconds per side, until lightly charred. Set the warmed tortillas aside under a kitchen towel or wrapped in foil.

**5 Cook the beef:** Add the **ground beef** and **cumin** to the pan with the **veggies** and cook, breaking up the meat into pieces, until browned and cooked through, about 4-5 minutes. Season with **salt** and **pepper**. Finish with a few squeezes of **lime juice**.

**6 Assemble the tacos:** Spread each **tortilla** with the **guacamole**, then top with the **beef mixture** and **radish slices**. Serve with a wedge of **lime** and **sour cream** for dolloping on top. Enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics and you'll be entered into our weekly photo contest!

