



# Spiced Beef 'Taco' Naan

with Fresh Tomato Salsa and Lime Crema

**FAMILY** 30 Minutes



Beef Strips



Mini Naan Bread



Tadka Masala Mild



Smoked Cheddar Cheese, shredded



Roma Tomato



Sour Cream



Garlic



Onion, sliced



Lime



Baby Kale



Sweet Bell Pepper

**HELLO NAAN BREAD**

*This versatile flatbread makes the perfect hearty taco base*

# Start Strong

Before starting, preheat the oven to 425°F and wash and dry all produce.

## Bust Out

2 Baking Sheets, Garlic Press, Measuring Spoons, Paper Towels, Parchment Paper, Small Bowl, Zester, 2 Medium Bowls, Large Non-Stick Pan, Aluminum Foil

## Ingredients

	4 Person
Beef Strips	570 g
Mini Naan Bread	8
Tadka Masala Mild	2 tbsp
Smoked Cheddar Cheese, shredded	½ cup
Roma Tomato	160 g
Sour Cream	9 tbsp
Garlic	9 g
Onion, sliced	113 g
Lime	1
Baby Kale	113 g
Sweet Bell Pepper	160 g
Oil*	
Salt and Pepper*	

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## 1. ROAST VEGGIES

Core, then cut **pepper** into ¼-inch strips. Toss **peppers, onions** and **half the masala** with **1 tbsp oil** on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, stirring halfway through cooking, until softened, 15-18 min.



## 4. COOK BEEF

Pat **beef** dry with paper towels, then cut into 2-inch pieces. Toss **beef** with **remaining garlic** and **remaining masala** in another medium bowl. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil**, then **half the beef mixture**. Cook, stirring often, until cooked through, 4-5 min. \*\* Transfer to a plate and set aside. Repeat with another **½ tbsp oil** and **remaining beef mixture**.



## 2. PREP & MAKE SALSA

While **veggies** roast, roughly chop **kale** into bite-sized pieces. Zest, then juice **half the lime**. Cut **remaining lime** into wedges. Cut **tomatoes** into ¼-inch pieces. Peel, then mince or grate **garlic**. Stir together **tomatoes, half the lime zest, half the lime juice, ¼ tsp garlic** and **1 tbsp oil** in a medium bowl. Season with **salt** and **pepper**. Set aside.



## 5. TOAST NAAN

While **beef** cooks, arrange **naan**, on another parchment-lined baking sheet. (**NOTE:** It's ok if they are overlapping!) Toast in **middle** of oven, until golden-brown, 2 min. Flip **naan** over, then sprinkle over **cheese**. Return to the oven and continue toasting, until **cheese** is melted and **naan** is golden-brown, 2 min. (**TIP:** Keep an eye on them so they don't burn!)



## 3. MAKE CREMA

Stir together **sour cream, remaining lime zest** and **remaining lime juice** in a small bowl. Season with **salt** and **pepper**. Set aside.



## 6. FINISH AND SERVE

Divide **naan** between plates. Top with **kale, beef, veggies** and **salsa**. Dollop with the **crema** and squeeze over a **lime wedge**, if desired.

# Dinner Solved!