

# **INGREDIENTS**

2 PERSON | 4 PERSON





1 TBSP | 2 TBSP Southwest Spice





1/2 Cup | 1 Cup Mexican Cheese Blend Contains: Milk



Long Green Pepper



1 | 2 Tex-Mex n



Black Beans

½ Cup | 1 Cup White Cheddar Cheese Contains: Milk



2 TBSP | 4 TBSP Smoky Red Pepper Crema Contains: Milk



Flour Tortillas Contains: Soy, Wheat



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package rest assured it contains the correct amount.



# **HelloCustom**

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.







# **ONE-PAN CHEESY BLACK BEAN TACOS**

with Green Pepper & Smoky Red Pepper Crema



PREP: 5 MIN COOK: 15 MIN CALORIES: 830



# HELLO

# **SMOKY RED** PEPPER CREMA

A cooling condiment that's all at once tangy, sweet, and smoky

## **HERBY: FULLY LOADED**

If you have any fresh cilantro hanging out in your refrigerator, chop it up and sprinkle over your tacos. This simple, flavorful trick is one of our favorite ways to use up leftover herbs.

#### **BUST OUT**

- Large pan
- Paper towels
- Strainer
- Kosher salt
- Black pepper 🔄
- Cooking oil (1 tsp | 1 tsp) (1 tsp | 1 tsp) 😉

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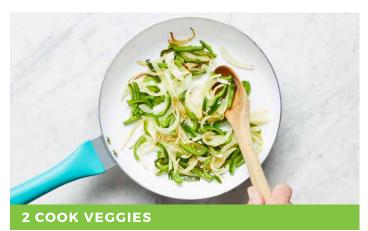


# 1 PREP

- · Wash and dry produce.
- Halve, core, and thinly slice green pepper crosswise into strips. Halve, peel, and thinly slice half the onion (all for 4 servings).



- While veggies cook, drain and rinse beans.
- Once veggies are softened, stir in 2 tsp Southwest Spice Blend (4 tsp for 4 servings). (Be sure to measure the Southwest Spice Blend; we sent more.) Cook until fragrant, 30 seconds.
- Add beans, Tex-Mex paste, and 1/4 cup water (1/3 cup for 4). Cook, stirring, until filling is combined and thickened, 2-3 minutes.
- Once **Southwest Spice Blend** is fragrant, add another drizzle of oil to pan. Add beef\* and season with salt and pepper. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Cook through the remainder of this step as instructed.



• Heat a drizzle of oil in a large pan over medium-high heat. Add green pepper and sliced onion; cook, stirring, until softened, 5-6 minutes, TIP: If needed, add a splash of water to help pepper soften.



# **4 FINISH & SERVE**

- Sprinkle black bean filling with white cheddar and Mexican cheese blend. Cover pan until cheese melts, 1-2 minutes Turn off heat
- Wrap tortillas in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with black bean filling and smoky red pepper crema. Serve.