



# COSTA RICAN-STYLE BEEF PICADILLO DE PAPA

with Tortillas & Cilantro

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



1 Clove | 2 Cloves  
Garlic



1 | 2  
Onion



1 | 2  
Green Bell  
Pepper



10 oz | 20 oz  
Ground Beef\*\*



1 TBSP | 2 TBSP  
Fajita Spice  
Blend



1 | 2  
Lemon



¼ oz | ½ oz  
Cilantro



2 | 4  
Chicken Stock  
Concentrates



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



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



\*The ingredient you received may be a different color.

\*\*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.

## HISPANIC HERITAGE MONTH

### CELEBRATE LA CULTURA

Savor your way through Latin America with recipes inspired by members of the Hispanic community here at HelloFresh.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 910



## HELLO PICADILLO DE PAPA

Dig into meat and potatoes Costa Rican style, starting with a savory sofrito!

### CHOP, CHOP

Did you know that cilantro stems are edible and super flavorful? Chop them as finely as possible for the best texture.

### BUST OUT

- Small pot
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (**1 TBSP** | **1 TBSP**)
- 2 Large pans



### 1 START PREP

- **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Peel and mince or grate **garlic**. Halve, peel, and finely dice **onion**. Core and dice **bell pepper** into ½-inch pieces.



### 2 BOIL POTATOES

- Place **potatoes** in a small pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 12-15 minutes. Drain.



### 3 START PICADILLO DE PAPA

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **garlic, onion, bell pepper, a big pinch of salt, and pepper**. Cook, stirring occasionally, until veggies are slightly tender, 4-6 minutes.
- Add **beef\*** and **Fajita Spice Blend**; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes more.



### 4 FINISH PREP

- Quarter **lemon**. Roughly chop **cilantro**.



### 5 FINISH PICADILLO DE PAPA

- Add **drained potatoes, stock concentrates, and ½ cup water (1 cup for 4 servings)** to pan with **beef mixture**. Cook, stirring occasionally, until sauce has thickened, 3-5 minutes.
- Remove from heat and stir in **juice from one lemon wedge (two wedges for 4)**. Taste and season with **salt and pepper** if desired.



### 6 TOAST TORTILLAS

- Meanwhile, heat a second large dry pan over medium-high heat. Lightly **oil** both sides of **tortillas**. Add tortillas to pan and toast until golden, 1-2 minutes per side (**it's normal for tortillas to puff up in spots while toasting**).



### 7 SERVE

- Divide **picadillo de papa** between bowls and top with **cilantro**. Serve with **tortillas** and **remaining lemon wedges** on the side.

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\*Ground Beef is fully cooked when internal temperature reaches 160°.