



ONE-PAN STEAK TACOS WITH MANGO SALSA

plus Red Onion, Jalapeño & Sour Cream

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Red Onion



4 oz | 8 oz
Mango



1 | 2
Tomato



1 | 2
Jalapeño



10 oz | 20 oz
Ranch Steak



1 TBSP | 2 TBSP
Mexican Spice Blend



5 tsp | 10 tsp
Red Wine Vinegar



6 | 12
Flour Tortillas
Contains: Soy, Wheat



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



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HELLO

MANGO SALSA

Powers up spiced steak tacos with a burst of
juicy, tangy-sweet tropical flavor

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 600



THAT'S FIRE

If you have a few extra minutes, toast your tortillas in a hot, dry pan for 1-2 minutes to add smoky, fire-kissed flavor and delicious charred spots.

BUST OUT

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

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1 PREP

- Wash and dry produce.
- Halve, peel, and thinly slice **onion**; mince a few slices until you have 1 TBSP (2 TBSP for 4 servings). Drain **mango**. Dice **tomato** into ½-inch pieces. Mince **jalapeño**, removing ribs and seeds for less heat if desired.



3 MAKE SALSA & WARM TORTILLAS

- Meanwhile, in a small bowl, combine **drained mango**, **tomato**, **minced onion**, **vinegar**, and as much **jalapeño** as you like. Season with **salt** and **pepper** to taste.
- Wrap **tortillas** in damp paper towels and microwave until warmed through, 30 seconds.



2 COOK STEAK & ONION

- Pat **steak*** dry with paper towels and thinly slice against the grain.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add steak, **sliced onion**, and **Mexican Spice Blend** to pan; season with **salt** and **pepper**. Cook, stirring occasionally, until onion is softened and steak is cooked to desired doneness, 3-6 minutes.



4 SERVE

- Divide **tortillas** between plates and fill with **steak mixture**. Top **tacos** with **mango salsa** (draining first) and **sour cream**. Serve.

*Steak is fully cooked when internal temperature reaches 145°.