





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

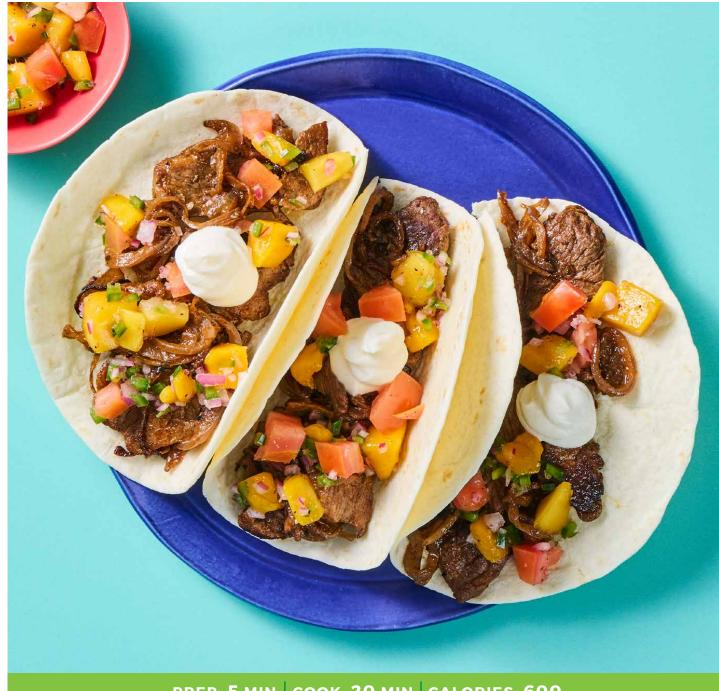
HELLO

MANGO SALSA

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

ONE-PAN STEAK TACOS WITH MANGO SALSA

plus Red Onion, Jalapeño & Sour Cream



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



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



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.



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.



4 SERVE

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

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