



# MEXICAN-STYLE BEEF & BEAN “LASAGNA”

with Tortilla Chips, Sour Cream & Hot Sauce

## INGREDIENTS

4 PERSON | 8 PERSON



2 | 4  
Scallions



1 | 2  
Lime



20 oz | 40 oz  
Ground Beef\*\*



1 | 2  
Black Beans



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



13.76 oz | 27.52 oz  
Crushed Tomatoes



1 | 2  
Tex-Mex Paste



3 | 6  
Chicken Stock  
Concentrates



1½ Cups | 3 Cups  
Mexican Cheese  
Blend  
Contains: Milk



3 oz | 6 oz  
Blue Corn Tortilla  
Chips  
Contains: Sesame



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



4 tsp | 8 tsp  
Hot Sauce

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



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.

HELLO

**BIG BATCH**

This hearty crowd-pleaser feeds 2x the folks—  
perfect for a family dinner + leftovers!



**FAMILY  
DINNER**

Bring the gang together  
over a wholesome meal  
everyone will love.

PREP: 5 MIN | COOK: 40 MIN | CALORIES: 990



## 2X FLAVOR SAVOR

We love leftovers! Refrigerate “lasagna” in an airtight container and reheat on a microwave-safe plate until warmed through, 2-3 minutes.

### BUST OUT

- Large pot
- Baking dish
- Strainer
- Aluminum foil
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Nonstick cooking spray

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#### 1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Quarter **lime**.



#### 2 START BEEF

- Heat a **drizzle of oil** in a large, heavy-bottomed pot over medium-high heat. Add **beef\***, **scallion whites**, a **pinch of salt**, and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 6-8 minutes. **TIP: If you don't have a pot that's big enough, use a large pan and work in batches.**
- While beef cooks, drain **beans**. Halve **tortillas**.



#### 3 FINISH BEEF

- Carefully drain any excess grease from pot. **TIP: Use a slotted spoon to transfer beef to a bowl, then pour out grease and return beef to pot.**
- Stir in **beans, crushed tomatoes, Tex-Mex paste**, and **stock concentrates**. Cook, stirring constantly, until well combined, 1-2 minutes.
- Taste and season with **salt** and **pepper** if desired.



#### 4 ASSEMBLE “LASAGNA”

- Arrange **four tortilla halves**, cut sides facing out, on the bottom of a **lightly oiled** 8-by-8-inch baking dish (**use eight tortilla halves and a 9-by-13-inch baking dish for 8 servings**).
- Spread **one-third of beef mixture** in an even layer over tortillas, then top with **one packet of cheese (two packets for 8)**. Repeat two more times with remaining tortillas, remaining beef mixture, and remaining cheese.



#### 5 BAKE “LASAGNA”

- Lightly coat a large piece of aluminum foil with **nonstick cooking spray**. Cover baking dish tightly with foil, coated side down. Place baking dish on a baking sheet.
- Bake **“lasagna”** on middle rack until cheese melts and filling is hot and bubbling, 10-12 minutes (**be careful when lifting the foil to check doneness—hot steam may escape!**). **TIP: For a browned crust, broil, uncovered, for an additional 2 minutes after baking.**



#### 6 FINISH & SERVE

- Crush **tortilla chips** in bag.
- Once “lasagna” is finished baking, let cool at least 5 minutes before serving. Sprinkle **“lasagna”** with **scallion greens**. Serve family style with **sour cream**, tortilla chips, **lime wedges**, and **hot sauce** on the side.

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