

INGREDIENTS

2 PERSON | 4 PERSON



Red Onion



1 TBSP | 2 TBSP Southwest Spice Blend



Shredded Red Cabbage



¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk





Black Beans

¼ oz | ¼ oz

Cilantro

6 | 12

Flour Tortillas

Contains: Soy, Wheat



Tex-Mex Paste



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs





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



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER 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

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



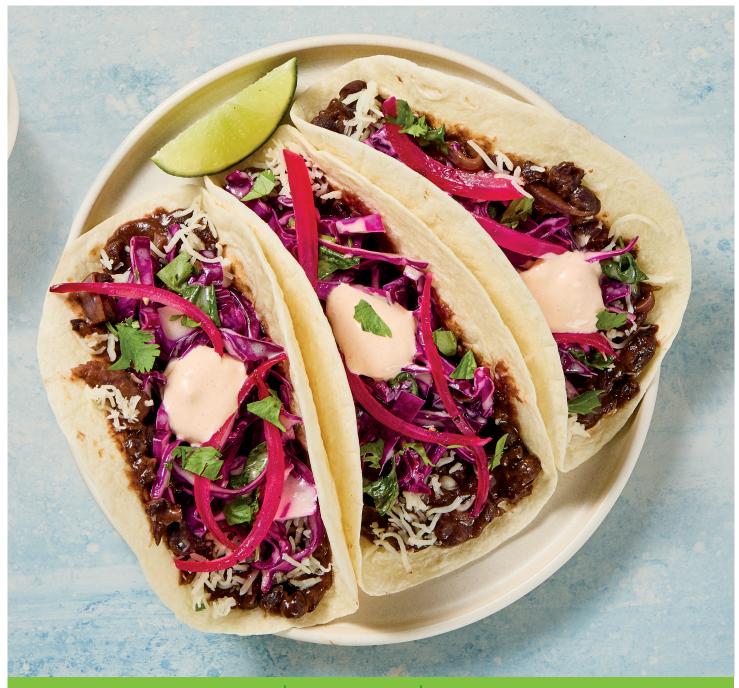




10 oz | 20 oz Ground Turkey G Calories: 1080

ONE-PAN SMASHED BLACK BEAN TACOS

with Creamy Slaw, Pickled Onion & Red Pepper Crema



PREP: 10 MIN COOK: 20 MIN CALORIES: 850



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

CHARRED, I'M SURE

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

BUST OUT

- Small bowl
- · Potato masher
- Plastic wrap
- Large bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Sugar (¼ tsp | ½ tsp)
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (1 tsp | 1 tsp) (9 (9
- Butter (1 TBSP | 2 TBSP)

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- S *Ground Beef is fully cooked when internal temperature
- *Turkey is fully cooked when internal temperature



1 PICKLE ONION

- · Wash and dry produce.
- Halve, peel, and thinly slice half the onion (whole onion for 4 servings). Quarter lime.
- In a small microwave-safe bowl, combine 1/4 of the sliced onion, juice from half the lime, 1/4 tsp sugar (1/2 tsp for 4), and a pinch of salt and pepper. Cover with plastic wrap; microwave until bright pink, 30-45 seconds. Set aside.
- Heat a **drizzle of oil** in a large pan over medium-high heat.
- Add beef* or turkey* and season with salt and pepper. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



- While beans cook, roughly chop cilantro.
- In a large bowl, combine cabbage, mayonnaise, half the cilantro, and a squeeze of lime juice to taste. Season with salt and pepper.



2 COOK & SMASH BEANS

- Heat a drizzle of olive oil in a large pan over medium-high heat. Add remaining sliced onion; cook, stirring occasionally, until lightly browned and slightly softened, 3-4 minutes.
- Stir in beans and their liquid, Southwest Spice Blend, and Tex-Mex paste. Season with salt and pepper. Bring to a simmer and cook until liquid has thickened, 4-6 minutes.
- · Using a potato masher or fork, mash beans until mostly smooth.
- Remove pan from heat and stir in 1 TBSP butter (2 TBSP for 4 servings) until melted.
- Use pan used for beef or turkey here.



4 FINISH & SERVE

- Wrap tortillas in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with smashed beans, Monterey Jack, slaw, smoky red pepper crema, pickled onion (draining first), and remaining cilantro. Serve with any remaining lime wedges on the side.
- Add beef or turkey to tortillas along with smashed beans.