

# **INGREDIENTS**

2 PERSON | 4 PERSON



2 | 2 Scallions



1 TBSP | 2 TBSP Southwest Spice Blend



½ Cup | 1 Cup

Mexican Cheese

Blend

Contains: Milk



1 | 2 Long Green Pepper



1 | 2 Tex-Mex Paste



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



1 | 2 Black Beans



½ Cup | 1 Cup Cheddar Cheese Contains: Milk



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!



\*\*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 S Chopped Chicken Breast



10 oz | 20 oz Ground Beef\*\*



G Calories: 1190

# **ONE-PAN CHEESY BLACK BEAN TACOS**

with Green Pepper & Smoky Red Pepper Crema



10



#### **HELLO**

## **SMOKY RED PEPPER CREMA**

A cooling condiment that's all at once tangy, sweet, and smoky

## **RAISE THE CHAR**

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**

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

## **MORE IS MORE**

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues

#### **GET SOCIAL**

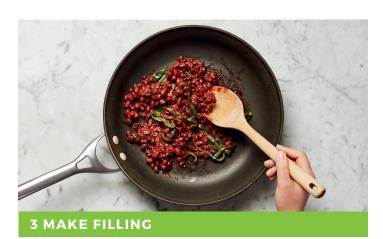
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- \*Chicken is fully cooked when internal temperature
- \*Ground Beef is fully cooked when internal temperature



- · Wash and dry produce.
- Halve, deseed, and thinly slice green pepper crosswise into strips. Trim and thinly slice **scallions**, separating whites from greens.
- © Open package of **chicken\*** and drain off any excess [5] liquid. Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add chicken or beef\*; season with salt and pepper. Cook, stirring frequently, until cooked through, 4-6 minutes.



- While green pepper cooks, drain and rinse beans.
- Once green pepper is softened, stir in scallion whites and 2 tsp Southwest Spice Blend (4 tsp for 4 servings; be sure to measure—we sent more). Cook until fragrant, 30 seconds.
- Add beans, Tex-Mex paste, and 1/4 cup water (1/3 cup for 4). Cook, stirring, until filling has combined and thickened. 2-3 minutes.



- Heat a drizzle of oil in a large pan over medium-high heat. Add green pepper and cook, stirring, until softened, 5-6 minutes. TIP: If needed, add a splash of water to help green pepper soften.
- Add green pepper to pan with chicken or beef (skip (5) the oil); cook through this step as instructed.



- **4 FINISH & SERVE**
- Sprinkle bean filling with cheddar and Mexican cheese blend. Cover pan until cheese melts, 1-2 minutes.
- Wrap tortillas in damp paper towels and microwave until warm and pliable, 30 seconds.
- · Divide tortillas between plates and fill with bean filling, smoky red pepper crema, and scallion greens. Serve.