



# ONE-PAN CHEESY BLACK BEAN TACOS

with Green Pepper & Smoky Red Pepper Crema

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 2  
Scallions



1 | 2  
Long Green  
Pepper



1 | 2  
Black Beans



1 TBSP | 2 TBSP  
Southwest Spice  
Blend



1 | 2  
Tex-Mex Paste



½ Cup | 1 Cup  
Cheddar Cheese  
Contains: Milk



½ Cup | 1 Cup  
Mexican Cheese  
Blend  
Contains: Milk



2 TBSP | 4 TBSP  
Smoky Red Pepper  
Crema  
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  
Chopped Chicken  
Breast  
Calories: 1010



10 oz | 20 oz  
Ground Beef\*\*  
Calories: 1190



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 830





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.

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🍴 \*Chicken is fully cooked when internal temperature reaches 165°.

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



### 1 PREP

- 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 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.



### 3 MAKE FILLING

- 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 **¼ cup water (½ cup for 4)**. Cook, stirring, until filling has combined and thickened, 2-3 minutes.



### 2 COOK GREEN PEPPER

- 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 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.

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