



# ONE-PAN CHEESY BEEF TORTILLA MELTS

with Green Pepper & Spicy Cream Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



**3 TBSP | 6 TBSP**  
Sour Cream  
Contains: Milk



**4 TBSP | 8 TBSP**  
Cream Cheese  
Contains: Milk



**2 tsp | 4 tsp**  
Hot Sauce



**1 | 2**  
Long Green  
Pepper



**1 | 2**  
Beef Stock  
Concentrate



**10 oz | 20 oz**  
Ground Beef



**2 | 4**  
Flour Tortillas  
Contains: Soy, Wheat



**½ Cup(s) | 1 Cup(s)**  
Cheddar Cheese  
Contains: Milk



### Customizable Meal

If you chose to personalize your meal by swapping, adding, or doubling an ingredient, refer to the separate **HelloCustom** card for all the info you'll need! You can also scan here for **HelloCustom** instructions.



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**PREP: 5 MIN | COOK: 20 MIN | CALORIES: 920**



HELLO

## TORTILLA MELTS

Layers of gooey cheddar, saucy filling, and spicy cream sauce

### FLIP IT GOOD

Once the first side is golden, slide your spatula underneath the tortilla and secure the top with your hand. Then flip!

### BUST OUT

- Small bowl
- Slotted spoon
- Large pan
- Paper towels

- Kosher Salt
- Black Pepper
- Cooking Oil
- Butter

Contains: Milk

### MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). For **3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. For **6 servings**, simply triple the 2-serving recipe.

*For HelloCustom nutritional information, please refer to HelloFresh.com.*

### HOW WAS YOUR MEAL?



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### 1 PREP & MAKE SAUCE

- Wash and dry produce.
- Halve, core, and thinly slice **green pepper** into strips.
- In a small microwave-safe bowl, combine **sour cream, cream cheese, 1 tsp water (2 tsp for 4 servings)**, and **hot sauce** to taste. (Start with half the hot sauce, then taste and add more from there if you like things spicy.) Microwave until softened, 30 seconds. Stir to combine.



### 2 COOK GREEN PEPPER

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **green pepper** and cook, stirring occasionally, until slightly softened, 2-3 minutes.



### 3 COOK FILLING

- Add **beef\*** to pan with **green pepper**. Season with a **big pinch of salt and pepper**. Cook, breaking up meat into pieces, until beef is browned and cooked through and green pepper is tender, 4-6 minutes. Carefully drain any excess grease from pan.
- Stir in **stock concentrate** until combined. Turn off heat.



### 4 ASSEMBLE TORTILLA MELTS

- Place **tortillas** on a clean work surface.
- Spread one half of each tortilla with **half the cream sauce (save the rest for serving)**. Using a slotted spoon, top cream sauce with **beef filling**, then sprinkle with **cheddar**. Fold tortillas in half to create **tortilla melts**.



### 5 COOK TORTILLA MELTS

- Wipe out pan used for filling. Melt **1 TBSP butter (2 TBSP for 4 servings)** in same pan over medium heat.
- Add **tortilla melts (work in batches for 4)**; cook until tortillas are golden brown and cheese melts, 3-4 minutes per side.
- Transfer to a paper-towel-lined cutting board.



### 6 FINISH & SERVE

- Cut **tortilla melts** into wedges.
- Divide between plates and serve with **remaining cream sauce** on top or on the side for dipping.



If you customized your meal, refer to the cooking instructions on the **HelloCustom** card and use them as a guide to modify your recipe as needed.

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