



One-Pan Queso Blanco Beef Tacos

with Tomato & Pickled Cabbage

New & Improved 20-25 Minutes · Calories: 780 · Protein: 37 g



Ingredients 2 Person | 4 Person



2 | 4
Scallions



1 | 2
Tomato



1 | 2
Lime



1 TBSP | 2 TBSP
Fajita Spice Blend



3 oz | 6 oz
Queso Blanco



10 oz | 20 oz
Ground Beef



1 | 2
Chicken Stock Concentrate



6 | 12
Flour Tortillas



4 oz | 8 oz
Shredded Red Cabbage

Customizable Meal

If you chose to personalize your meal, refer to the separate **HelloCustom** card or scan here for instructions.



Hello

Queso Blanco

This silky cheddar-jalapeño sauce levels up juicy spiced beef tacos.

Before you start

Char Star

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

Cooking tools

medium bowls, large pan, plastic wrap, paper towels

Pantry ingredients

kosher salt, black pepper, cooking oil, sugar

Nutrition

Nutrients	per serving
Calories:	780
Total Fat:	43g
Saturated Fat:	15g
Sodium:	1900mg
Total Carbohydrate:	59g
Dietary Fiber:	3g
Added Sugars:	5g
Protein:	37g

Allergens

queso blanco (contains: milk), flour tortillas (contains: soy, wheat)

Cook for YOUR Crowd

Our recipes are customizable!

Double Protein/Veggies? Cook in batches or use a larger pan—it may take longer, so follow visual and temp cues.

Making 3 Servings? Lighten up on the seasoning and any other ingredients you like—this will keep the balance just right.

Making 6 Servings? Just triple the 2-serving recipe—easy!

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



1 Prep

- Wash and dry produce.
- Thinly slice **scallions**, separating whites from greens. Dice **tomato** into ¼-inch pieces. Quarter **lime**.



3 Cook Beef

- Add **beef*** to pan with **veggies**; season with **Fajita Spice Blend**, **salt**, and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 3-4 minutes (**carefully pour out any excess grease**).
- Add **stock concentrate** and ¼ **cup water** (⅓ **cup for 4 servings**). Cook, stirring occasionally, until thickened and saucy, 1-3 minutes more.

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



Wash and dry fresh produce. Wash hands and surfaces after handling raw pork, meat, poultry, fish, shellfish, or eggs. Consuming raw or undercooked pork, meat, poultry, fish, shellfish, or eggs may increase your risk of foodborne illness. Go to hellofresh.com/about/faq for safe cooking guidelines.



2 Cook Veggies & Pickle Cabbage

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **scallion whites** and **tomato**; cook, stirring occasionally, until softened, 2-3 minutes. (**You'll add more to the pan later.**)
- While veggies cook, in a medium microwave-safe bowl, combine **cabbage**, **1 TBSP water**, ¾ **tsp sugar**, ½ **tsp salt**, and **juice from half the lime** (**2 TBSP water, 1¼ tsp sugar, and 1 tsp salt for 4 servings**). Cover with plastic wrap and microwave for 45 seconds.
- Taste and season with **salt and pepper** if desired. Set aside to pickle, tossing occasionally, until ready to serve.



4 Finish & Serve

- In a second medium microwave-safe bowl, combine **queso blanco** and **2 TBSP water** (**4 TBSP for 4 servings**). Cover with plastic wrap and microwave until warmed through, 30-45 seconds. **TIP: Stir queso blanco halfway through for even heating!**
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates; fill with **pickled cabbage** (**draining first**), **saucy beef**, and queso blanco. Garnish with **scallion greens** and serve with **remaining lime wedges** on the side.

How was your meal?

Scan here to rate your recipe!

Share your **#HelloFreshPics** with us **@HelloFresh**

