



INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Red Onion



1 | 1
Poblano Pepper



1 | 2
Roma Tomato



1 | 2
Kiwi



¼ oz | ½ oz
Cilantro



1 | 2
Lime



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



1 TBSP | 2 TBSP
Mexican Spice
Blend



10 oz | 20 oz
Ground Beef



1 | 2
Beef Stock
Concentrate



1.5 oz | 1.5 oz
Tomato Paste



6 | 12
Flour Tortillas
Contains: Wheat

HELLO

KIWI SALSA

A tangy taco topping with a dose
of tropical sweetness

BEEF & POBLANO TACOS

with Kiwi Salsa & Lime Crema

ONE PAN



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 830



KIWI TO SUCCESS

To prep the kiwi, trim off the top and bottom ends, stand it upright on your cutting board, then carefully peel away the skin with your knife.

BUST OUT

- Medium bowl
- Small bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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1 PREP

- **Wash and dry all produce.**
- Finely dice **tomato**. Peel and finely dice **kiwi**. Halve, peel, and thinly slice **onion**; mince a few slices until you have 1 TBSP (2 TBSP for 4 servings). Roughly chop **cilantro**. Quarter **lime**. Core, deseed, and finely chop **poblano**.



2 MAKE SALSA & CREMA

- In a medium bowl, combine **tomato**, **kiwi**, **minced onion**, **half the cilantro**, and a **squeeze of lime juice**. Season with **salt** and **pepper**.
- In a small bowl, combine **sour cream** and a squeeze of lime juice to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



3 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **poblano**, **sliced onion**, and **half the Mexican Spice** (you'll use the rest in the next step). Cook, stirring occasionally, until softened and lightly charred, 3-4 minutes.



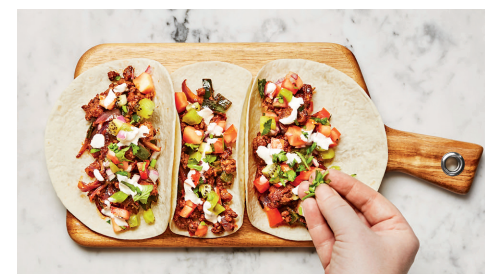
4 COOK BEEF

- Add **beef***, another **drizzle of oil**, and **remaining Mexican Spice** to pan with **veggies**. Cook, breaking up meat into pieces, until beef is browned and cooked through, 4-5 minutes. Season with **salt** and **pepper**. (If there's excess grease in your pan, carefully pour it out.)



5 FINISH FILLING

- Reduce heat under pan with **beef mixture** to medium low. Stir in **stock concentrate**, **2 TBSP water**, and **half the tomato paste**. (For 4 servings, use $\frac{1}{4}$ cup water and all the tomato paste.) Cook, stirring, until everything is coated in a thick sauce, 1-2 minutes. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates; fill with **beef filling**, **salsa**, **crema**, and **remaining cilantro**. Serve with any **remaining lime wedges** on the side.

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