



CHEESY BLACK BEAN TACOS

with Poblano & Smoky Red Pepper Crema

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 | 2
Poblano Pepper



13.4 oz | 26.8 oz
Black Beans



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Tex-Mex Paste



½ Cup | 1 Cup
White Cheddar Cheese
Contains: Milk



½ Cup | 1 Cup
Mexican Cheese Blend
Contains: Milk



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



6 | 12
Flour Tortillas
Contains: Wheat



HELLO

SMOKY RED PEPPER CREMA

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

PREP: 3 MIN | COOK: 15 MIN | CALORIES: 840



GO GREEN

For a pretty presentation, try thinly slicing your scallion greens on a diagonal in step 1. This is called a *bias cut*, and the angled slices make an eye-catching garnish for your tacos!

BUST OUT

- Large pan
- Strainer
- Paper towels
- Vegetable oil (1 tsp | 1 tsp)

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1 PREP

- Wash and dry all produce.
- Trim and thinly slice **scallions**, separating whites from greens. Halve, core, and thinly slice **poblano** crosswise into strips.



3 COOK FILLING

- While poblano cooks, drain and rinse **beans**.
- Once **poblano** is softened, stir in **scallion whites** and **2 tsp Southwest Spice (4 tsp for 4 servings)**. (Be sure to measure the Southwest Spice—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 is combined and thickened, 2-3 minutes.



2 COOK POBLANO

- Heat a drizzle of **oil** in a large pan over medium-high heat. Add **poblano** and cook, stirring, until softened, 5-6 minutes. **TIP: If needed, add a splash of water to help poblano soften.**



4 FINISH & SERVE

- Sprinkle **black bean filling** with **white cheddar** and **Mexican cheese**. Cover pan until cheese melts, 1-2 minutes. Turn off heat.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with black bean filling, **smoky red pepper crema**, and **scallion greens**. Serve.