

## **INGREDIENTS**

2 PERSON | 4 PERSON





1 | 2 Poblano Pepper



13.4 oz | 26.8 oz Black Beans



1 2

Tex-Mex Paste



1/2 Cup | 1 Cup Mexican Cheese Blend Contains: Milk



Flour Tortillas



1 TBSP | 2 TBSP Southwest Spice Blend



1/2 Cup | 1 Cup White Cheddar Cheese Contains: Milk



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

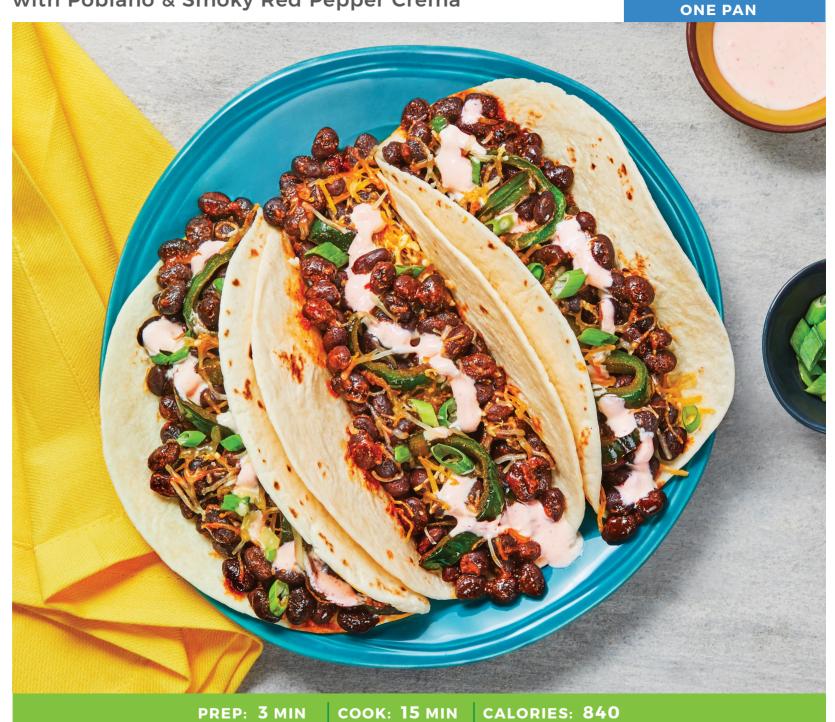
# HELLO

# **SMOKY RED PEPPER CREMA**

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

# **CHEESY BLACK BEAN TACOS**

with Poblano & Smoky Red Pepper Crema





#### **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.



• 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.



#### **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 1/4 cup water (1/3 cup for 4). Cook, stirring, until filling is combined and thickened, 2-3 minutes.



#### **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.