



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

CHEESY BLACK BEAN TACOS

with Poblano & Smoky Red Pepper Crema

ONE PAN



PREP: 3 MIN | COOK: 15 MIN | CALORIES: 850



RAISE THE CHAR

In step 4, we instruct you to warm your tortillas in the microwave. If you have a few extra minutes, however, you can char your tortillas over the flames of your gas stove for smoky, fire-touched flavor and a crispier texture. Using tongs and working one at a time, place tortillas directly on the burner until lightly charred on both sides.

BUST OUT

- Large pan
- Strainer
- Paper towels
- Cooking 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.