



GALACTIC BEEF MELTS

with Blue Corn Tortilla Chips & Hot Sauce



INGREDIENTS

2 PERSON | 4 PERSON

-  1 | 2 Long Green Pepper
-  1 | 1 Onion
-  1 TBSP | 2 TBSP Fry Seasoning
-  10 oz | 20 oz Ground Beef**
-  2 | 4 Demi-Baguettes
Contains: Soy, Wheat
-  1 | 2 Beef Stock Concentrate
-  2 tsp | 4 tsp Dijon Mustard
-  ½ Cup | 1 Cup Mexican Cheese Blend
Contains: Milk
-  1.5 oz | 3 oz Blue Corn Tortilla Chips
Contains: Sesame
-  1 tsp | 2 tsp Hot Sauce



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

GUARDIANS RECIPE ADVENTURE

In celebration of Marvel Studios' *Guardians of the Galaxy Vol. 3*, landing in theaters on May 5, we're transporting out-of-this-world flavors right to your kitchen—so grab your chosen family and get ready for a delicious adventure.

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PREP: 5 MIN | COOK: 35 MIN | CALORIES: 980



TRUE BLUE

Want to take these cheesy, beefy melts to the next level? Add a few blue corn tortilla chips to your sandwich for an extra-craveable crunch and a pop of Nebula's signature color.

BUST OUT

- Baking sheet
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)



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



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Halve, core, and thinly slice **green pepper** into strips. Halve, peel, and thinly slice **onion**.



2 ROAST GREEN PEPPER

- Toss **green pepper** on a baking sheet with a **large drizzle of oil, half the Fry Seasoning, salt, and pepper.** Roast on top rack until golden brown and tender, 20-22 minutes.



3 COOK ONION & BEEF

- Meanwhile, heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion**; season with **salt and pepper.** Cook, stirring, until browned and softened, 5-7 minutes.
- Add **beef***, **remaining Fry Seasoning, salt, and pepper.** Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. **TIP: If there's excess grease in your pan, carefully pour it out.**



4 TOAST BAGUETTES

- Slice **baguettes** lengthwise, stopping before you get all the way through. Toast, cut sides up, in oven until lightly golden, 3-5 minutes.



5 MAKE FILLING

- Once **beef** is done, stir in **stock concentrate, mustard, and 2 TBSP water (4 TBSP for 4 servings).** Top with **Mexican cheese blend**; cover pan until cheese melts, 1-2 minutes.



6 FINISH & SERVE

- Fill **baguettes** with **beef filling** and **roasted green pepper.** Top with as much **hot sauce** as you like.
- Divide **sandwiches** and **tortilla chips** between plates. Serve.