

INGREDIENTS

2 PERSON | 4 PERSON

Onion

Demi-Baguettes

Contains: Soy, Wheat

1/2 Cup | 1 Cup

Mexican Cheese

Blend

Contains: Milk

1 TBSP | 2 TBSP

Fry Seasoning

Beef Stock

Concentrate

1.5 oz | 3 oz

Blue Corn Tortilla

Chips
Contains: Sesame



1 | 2 Long Green Pepper



10 oz | 20 oz Ground Beef**



2 tsp | 4 tsp Dijon Mustard



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.

GET SOCIAL

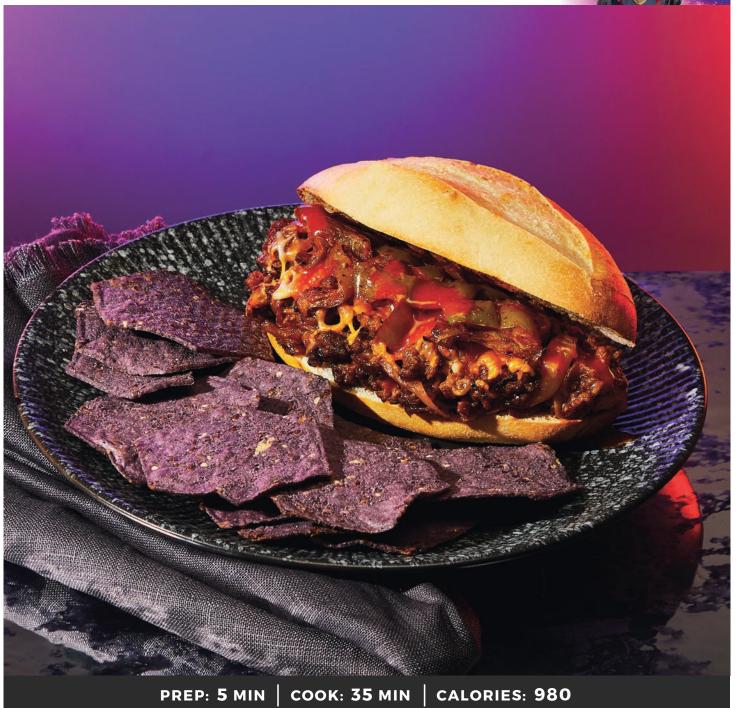
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GALACTIC BEEF MELTS

with Blue Corn Tortilla Chips & Hot Sauce



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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)



*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.



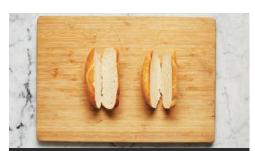
2 ROAST GREEN PEPPER

 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.

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