

# **INGREDIENTS**

2 PERSON | 4 PERSON



Roma Tomato



Radishes



Scallions



Cilantro



5 tsp | 5 tsp White Wine Vinegar



Poblano pepper



1 | 2 Baby Romaine Lettuce



Tex-Mex Paste



13.4 oz | 26.8 oz

Black Beans

½ cup | 1 cup Mexican Cheese Blend Contains: Milk



4 TBSP | 8 TBSP Sour Cream Contains: Milk



4 TBSP | 8 TBSP Guacamole



¼ cup | ½ cup Monterey Jack Cheese Contains: Milk

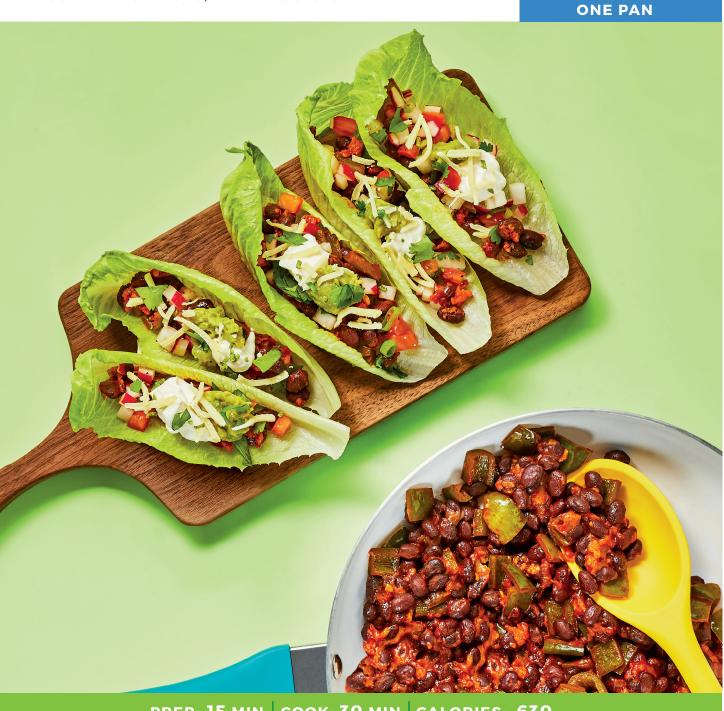
# HELLO

### **LETTUCE WRAPS**

Romaine leaves are perfect for cradling black beans and toppings while also adding a satisfying crunch to every bite.

# **ONE-PAN BEAN & POBLANO LETTUCE WRAPS**

with Radish Tomato Salsa, Cheese & Guacamole



PREP: 15 MIN COOK: 30 MIN CALORIES: 630



#### **SERVE NOTICE**

Wait until just before serving to fill these lettuce wraps so that they don't get soggy. Or serve the fillings family-style in individual bowls and let everyone assemble their wraps at the table!

#### **BUST OUT**

- Strainer
- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Butter (1 TBSP | 2 TBSP)

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- · Wash and dry produce.
- Finely dice tomato. Trim and finely dice radishes. Trim and thinly slice **scallions**, separating whites from greens. Roughly chop cilantro. Core, deseed, and dice poblano into 1/2-inch pieces. Drain and rinse beans. Trim and discard root end from lettuce; separate leaves.



• In a medium bowl, combine tomato, radishes, scallion greens, half the cilantro, and 1 tsp vinegar (2 tsp for 4 servings). Season generously with salt and pepper.



- Heat 1 TBSP butter (2 TBSP for 4 servings) in a large pan over medium-high heat. Add poblano, scallion whites, and a big pinch of salt. Cook, stirring occasionally, until softened, 3-4 minutes.
- Stir in beans, Tex-Mex paste, and 2 TBSP water (4 TBSP for 4). Cook until beans are warmed through and water has absorbed, 2-3 minutes.
- Stir in Mexican cheese until melted (save the Monterey Jack for serving).



## **4 FINISH & SERVE**

• Divide lettuce leaves between plates. Fill with bean filling. Top with salsa, sour cream, guacamole, Monterey Jack, and remaining cilantro. Serve.