



ONE-PAN BEAN & POBLANO LETTUCE WRAPS

with Radish Tomato Salsa, Cheese & Guacamole

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Roma Tomato



3 | 6
Radishes



2 | 4
Scallions



¼ oz | ¼ oz
Cilantro



5 tsp | 5 tsp
White Wine
Vinegar



1 | 2
Poblano
Pepper



13.4 oz | 26.8 oz
Black Beans



1 | 2
Baby Romaine
Lettuce



1 | 2
Tex-Mex Paste



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.



PREP: 15 MIN | COOK: 30 MIN | CALORIES: 630



HELLO FRESH

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)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

[HelloFresh.com](https://www.hellofresh.com)



1 PREP

- 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 ½-inch pieces. Drain and rinse **beans**. Trim and discard root end from **lettuce**; separate leaves.



3 MAKE FILLING

- 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**).



2 MAKE SALSA

- 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**.



4 FINISH & SERVE

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

WK 9-21