



ONE-PAN SAUCY BEEF & CHARRED PEPPER TACOS

with Mango Salsa & Smoky Red Pepper Crema

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Mango



1 | 2
Roma Tomato



1 | 1
Red Onion



1 | 2
Lime



1 | 2
Green Bell
Pepper



10 oz | 20 oz
Ground Beef



1 TBSP | 2 TBSP
Blackening Spice



1 | 2
Beef Stock
Concentrate



6 | 12
Flour Tortillas
Contains: Wheat



4 TBSP | 8 TBSP
Smoky Red Pepper
Crema
Contains: Milk, Soy

HELLO

SMOKY RED PEPPER CREMA

A cooling condiment that's all at once tangy, sweet, and smoky



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 810



NICE CHAR

Lightly charring the bell pepper in step 3 brings out its smoky, sweet notes. Don't overdo it, though: You want the skin to be blistered, not burnt. If you notice the veggies are beginning to brown too quickly, simply add splashes of water as needed.

BUST OUT

- Strainer
- Zester
- Small bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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1 PREP

- Wash and dry produce.
- Drain **mango**. Finely dice **tomato**. Halve, peel, and thinly slice **half the onion**; mince a few slices until you have 1 TBSP. (For 4 servings, thinly slice whole onion; mince a few slices until you have 2 TBSP.) Zest and quarter **lime** (for 4, zest one lime and quarter both). Halve, core, and thinly slice **bell pepper** into strips.



4 MAKE FILLING

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **beef***, **Blackening Spice**, and a **big pinch of salt**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **stock concentrate** and **2 TBSP water** (3 TBSP for 4 servings); bring to a simmer.
- Return **veggies** to pan and stir until thoroughly combined. (TIP: Add a splash or two of water, if necessary, until mixture is saucy.) Taste and season with **salt** and **pepper**.



2 MAKE SALSA

- In a small bowl, combine **mango**, **tomato**, **minced onion**, **lime zest**, and **juice from half the lime**. Season with **salt**.



5 WARM TORTILLAS

- Meanwhile, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



3 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **sliced onion**, **bell pepper**, and a **pinch of salt**. Cook, stirring occasionally, until tender and lightly charred, 5-7 minutes. (TIP: Add a splash of water if veggies begin to brown too quickly.) Season with **salt** and **pepper**.
- Turn off heat; transfer to a plate. Wipe out pan.



6 SERVE

- Divide **tortillas** between plates and fill with **beef and veggie filling**. Top with **mango salsa** and **smoky red pepper crema**. Serve with **remaining lime wedges** on the side.

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