



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Roma Tomato



1 | 1
Lime



2 | 2
Scallions



10 oz | 20 oz
Ground Beef



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



1 TBSP | 2 TBSP
Southwest Spice Blend



13.4 oz | 26.8 oz
Black Beans



1 | 2
Tex-Mex Paste



6 | 12
Flour Tortillas
Contains: Wheat

HELLO

SALSA FRESCA

A refreshing blend of chopped tomato, scallion, and tangy lime juice that pairs perfectly with beef and black bean tacos

ONE-PAN BEEFY BLACK BEAN TACOS

with Salsa Fresca & Lime Crema

ONE PAN



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 960



SHINING CHAR

In step 3, we instruct you to warm your tortillas in the microwave. If you have a few extra minutes, however, you can char your tortillas over the flames of your gas stove for smoky, fire-touched flavor and a crispier texture. Using tongs and working one at a time, place tortillas directly on the burner until lightly charred on both sides.

BUST OUT

- 2 Small bowls
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

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



1 PREP & MAKE SALSA

- **Wash and dry produce.**
- Dice **tomato** into ½-inch pieces. Trim and roughly chop **scallions**. Quarter **lime**.
- In a small bowl, combine tomato, scallions, and a **big squeeze of lime juice**. Season with **salt** and **pepper**.



3 FINISH FILLING & WARM TORTILLAS

- Add **beans and their liquid** and **Tex-Mex paste** to pan with **beef**. Cook, stirring, until beef is cooked through and mixture has thickened, 2-3 minutes.
- Meanwhile, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



2 COOK BEEF & MAKE CREMA

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **beef**; using a spatula, press into an even layer. Cook, undisturbed, until browned on bottom, 2-3 minutes.
- While beef browns, in a second small bowl, combine **sour cream**, a **squeeze of lime juice**, **salt**, and **pepper**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Set aside.
- Break up beef into pieces (**it'll finish cooking in the next step**), then stir in **Southwest Spice**. Cook until fragrant, 30 seconds.



4 SERVE

- Divide **tortillas** between plates; fill with **beef and bean filling**, **salsa** (**draining first**), and **crema**. Serve with **remaining lime wedges** on the side.