

# **INGREDIENTS**

2 PERSON | 4 PERSON



1 | 2 Roma Tomato



10 oz | 20 oz Ground Beef



13.4 oz | 26.8 oz Black Beans



1 | 1 Lime



4 TBSP | 8 TBSP Sour Cream





1 | 2 Tex-Mex Paste



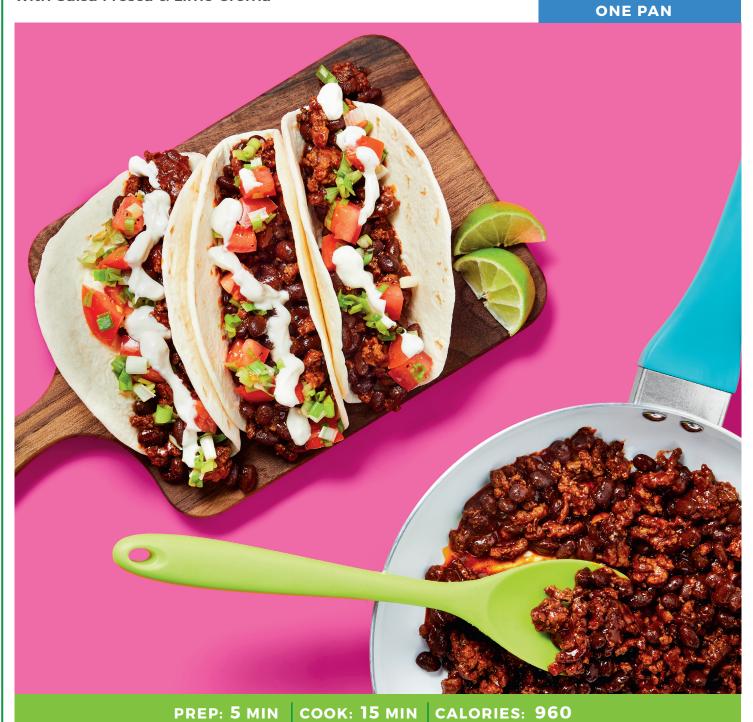
1 TBSP | 2 TBSP Southwest Spice Blend



6 | 12 Flour Tortillas

# **ONE-PAN BEEFY BLACK BEAN TACOS**

with Salsa Fresca & Lime Crema



# HELLO

## **SALSA FRESCA**

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

15



#### **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)

### **GET SOCIAL**

Share your #HelloFreshPics with us @HelloFresh

> (646) 846-3663 HelloFresh.com

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



- 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.



- 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.



- Heat a drizzle of oil in a large pan over medium-high heat. Add **beef\***; using a spatula, press into an even laver. 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.