



# ONE-PAN CHEESY BLACK BEAN TACOS

with Green Pepper & Smoky Red Pepper Crema

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 1  
Yellow Onion



1 | 2  
Long Green Pepper



1 | 2  
Black Beans



1 TBSP | 2 TBSP  
Southwest Spice Blend



1 | 2  
Tex-Mex Paste



½ Cup | 1 Cup  
White Cheddar Cheese  
Contains: Milk



½ Cup | 1 Cup  
Mexican Cheese Blend  
Contains: Milk



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



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

"In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Ground Beef\*\*

Calories: 1130



10 oz | 20 oz  
Ground Turkey

Calories: 1060



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 820



HELLO

## SMOKY RED PEPPER CREMA

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

### HERBY: FULLY LOADED

If you have any fresh cilantro hanging out in your refrigerator, chop it up and sprinkle over your tacos. This simple, flavorful trick is one of our favorite ways to use up leftover herbs.

### BUST OUT

- Large pan
- Paper towels
- Strainer
- Cooking oil (1 tsp | 1 tsp)
- Kosher salt 🍷
- Black pepper 🍷

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

🍷 \*Ground Turkey is fully cooked when internal temperature reaches 165°.



### 1 PREP

- Wash and dry produce.
- Halve, core, and thinly slice **green pepper** crosswise into strips. Halve, peel, and thinly slice **half the onion** (all for 4 servings).



### 3 MAKE FILLING

- While veggies cook, drain and rinse **beans**.
- Once **veggies** are softened, stir in **2 tsp Southwest Spice Blend** (4 tsp for 4 servings). (Be sure to measure the **Southwest Spice Blend**; we sent more.) Cook until fragrant, 30 seconds.
- Add beans, **Tex-Mex paste**, and **¼ cup water** (½ cup for 4). Cook, stirring, until filling is combined and thickened, 2-3 minutes.

- 🍷 Once **Southwest Spice Blend** is fragrant, add **beef\*** or **turkey\***; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Cook through remainder of this step as instructed.



### 2 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and **sliced onion**; cook, stirring, until softened, 5-6 minutes. **TIP: If needed, add a splash of water to help pepper soften.**



### 4 FINISH & SERVE

- Sprinkle **black bean filling** with **white cheddar** and **Mexican cheese blend**. Cover pan until cheese melts, 1-2 minutes. Turn off heat.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with black bean filling and **smoky red pepper crema**. Serve.