

INGREDIENTS

2 PERSON | 4 PERSON



Yellow Onion



1 TBSP | 2 TBSP Southwest Spice Blend

1/2 Cup | 1 Cup

Mexican Cheese

Blend

Contains: Milk



Tex-Mex Paste

Long Green

Pepper





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



Flour Tortillas Contains: Soy, Wheat

Black Beans

½ Cup | 1 Cup

White Cheddar

Cheese Contains: Milk



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.







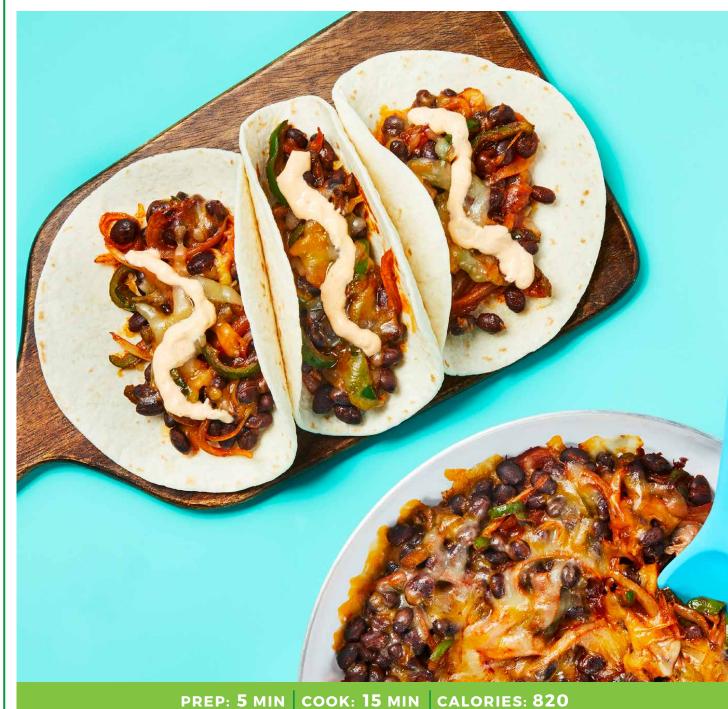
10 oz | **20 oz** Ground Turkey



Calories: 1060

ONE-PAN CHEESY BLACK BEAN TACOS

with Green Pepper & Smoky Red Pepper Crema





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 (⅓ 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.



 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.