



# ONE-PAN GROUND BEEF TACOS

with All the Fixings



**HELLO TACO BAR**

With plenty of toppings to choose from, everyone can make their own tacos just the way they like.

**PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 740**

-  Yellow Onion
-  Lime
-  Baby Gem Lettuce
-  Southwest Spice Blend
-  Tomato Paste
-  Cheddar Cheese (Contains: Milk)
-  Red Cabbage
-  Heirloom Grape Tomatoes
-  Scallions
-  Sour Cream (Contains: Milk)
-  Taco Spice Blend
-  Ground Beef
-  Flour Tortillas (Contains: Wheat)



## START STRONG


It's taco time! Kids can help with tasks like making the crema, warming the tortillas, and setting up the taco bar at the dinner table.

## BUST OUT

- Small bowl
- Large pan
- Paper towel
- Medium bowl
- Vegetable oil (1 tsp)

## INGREDIENTS

Ingredient 4-person

- Yellow Onion 1
- Heirloom Grape Tomatoes 4 oz
- Lime 1
- Scallions 2
- Baby Gem Lettuce 1
- Sour Cream 6 TBSP
- Southwest Spice Blend  1 tsp
- Taco Spice Blend 2 TBSP
- Tomato Paste ¼ Cup
- Ground Beef 20 oz
- Cheddar Cheese 1 Cup
- Flour Tortillas 12
- Red Cabbage 4 oz

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREHEAT AND PREP

**Wash and dry all produce.** Adjust rack so that it is about 8 inches from flame and preheat broiler to high. Halve, peel, and thinly slice **onion**. Quarter **tomatoes**. Cut **lime** into wedges. Thinly slice **scallions**. Trim root end from **lettuce**, then slice leaves into thin shreds.



## 4 COOK BEEF AND BROIL

Add **beef** to pan, breaking up meat into pieces. Cook, tossing occasionally, until browned, 4-5 minutes. Season with plenty of **salt** and **pepper**. Stir in **2 TBSP water**, then sprinkle **cheddar** over top. Transfer pan to broiler and broil until cheese is melted and bubbling, about 3 minutes. Sprinkle with **scallions**.



## 2 MAKE CREMA

In a small bowl, stir together **sour cream**, **Southwest spice**, and a squeeze or two of **lime**. Season with **salt** and **pepper**. Set aside.



## 5 WARM TORTILLAS AND TOSS LETTUCE

While **beef mixture** is broiling, wrap **tortillas** in a moistened paper towel. Microwave on high until warm and soft, about 30 seconds. Place **lettuce** and **cabbage** in a medium bowl and toss to combine.



## 3 COOK AROMATICS

Heat a drizzle of **oil** in a large, ovenproof pan over medium-high heat. Add **onion** and cook, tossing occasionally, until softened, 4-5 minutes. Season with **salt** and **pepper**. Add **taco spice** and **¼ cup tomato paste** (we sent more) to pan. Stir until fragrant and well-combined, about 1 minute.



## 6 SET UP TACO BAR

Place **tomatoes**, **lime wedges**, **lettuce mixture**, and **crema** in bowls or plates for serving. Fill **tortillas** with **beef mixture** and divide between plates. Let everyone add the toppings as they like and dig in!

## FRESH TALK

What is your favorite taco topping?

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