

INGREDIENTS

2 PERSON | 4 PERSON

1 TBSP | 2 TBSP

Southwest Spice

Cilantro

2 TBSP | 4 TBSP

Mayonnaise

Contains: Eggs, Soy

¼ Cup | ½ Cup

Monterey Jack Cheese Contains: Milk



1|1 Red Onion



13.4 oz | 26.8 oz Black Beans



1 | 2 Tex-Mex Paste



4 oz | 8 oz Shredded Red Cabbage



6 | 12 Flour Tortillas Contains: Wheat



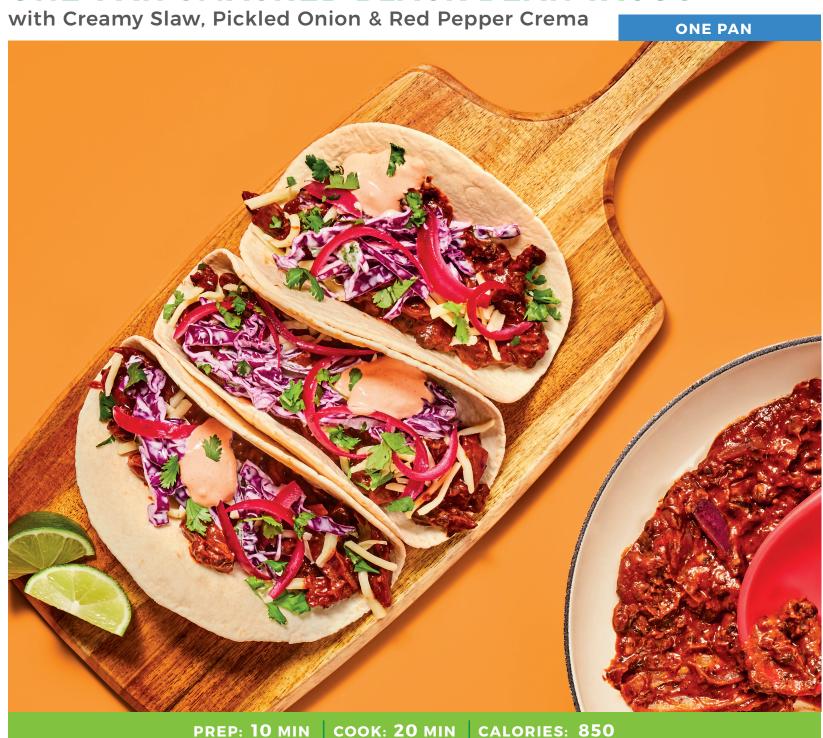
2 TBSP | 4 TBSP Smoky Red Pepper Crema Contains: Milk, Soy

HELLO

SMASHED BLACK BEANS

Beans are simmered with bold spices, then mashed until smooth for a hearty taco filling.

ONE-PAN SMASHED BLACK BEAN TACOS



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IN A PICKLE

In step 1, you'll microwave some of your sliced onion in a limebased pickling liquid. The heat not only helps the sugar and salt dissolve but also speeds up the pickling process so you can enjoy extra-tangy onion in a snap. Try this technique again with sliced jalapeños or radishes!

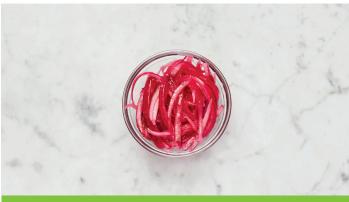
BUST OUT

- Small bowl
- Plastic wrap
- Large pan
- Potato masher
- · Large bowl
- Paper towels
- Kosher salt
- Black pepper
- Sugar (¼ tsp | ½ tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)

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1 PICKLE ONION

- · Wash and dry all produce.
- Halve, peel, and thinly slice half the onion (all for 4 servings). Quarter lime.
- In a small microwave-safe bowl, combine 1/4 of the sliced onion, juice from half the lime, 1/4 tsp sugar (1/2 tsp for 4), and a pinch of salt and pepper; cover with plastic wrap. Microwave until bright pink, 30-45 seconds.



3 MAKE SLAW

- While beans cook, roughly chop cilantro.
- In a large bowl, combine cabbage, mayonnaise, half the cilantro, and a squeeze of lime juice to taste. Season with salt and pepper.



2 COOK & SMASH BEANS

- Heat a drizzle of olive oil in a large pan over medium-high heat. Add **remaining sliced onion** and cook, stirring occasionally, until lightly browned and slightly softened, 3-4 minutes.
- Stir in beans and their liquid, Southwest Spice, and **Tex-Mex paste**. Season with **salt** and **pepper**. Bring to a simmer and cook until liquid has thickened, 4-6 minutes.
- Using a potato masher or fork, mash beans until mostly smooth.
- Remove pan from heat and stir in 1 TBSP butter (2 TBSP for 4 servings) until melted.



4 FINISH & SERVE

- Wrap tortillas in damp paper towels and microwave until warm and pliable, 30 seconds.
- Divide tortillas between plates and fill with smashed beans, Monterey Jack, slaw, smoky red pepper crema, pickled onion (draining first), and remaining cilantro. Serve with any **remaining lime wedges** on the side.