

INGREDIENTS

2 PERSON | 4 PERSON



Red Onion





13.4 oz | 26.8 oz Black Beans



Southwest Spice



Tex-Mex Paste



Cilantro



4 oz | 8 oz Shredded Red Cabbage



2 TBSP | 4 TBSP Mayonnaise **Contains: Eggs**



Flour Tortillas **Contains: Wheat**



¼ Cup | ½ Cup Monterey Jack Contains: Milk



Smoky Red Pepper Crema

Contains: Milk, Soy

HELLO

SMASHED BLACK BEANS

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

ONE-PAN SMASHED BLACK BEAN TACOS

with Creamy Slaw, Pickled Onion & Red Pepper Crema **ONE PAN**

PREP: 10 MIN COOK: 20 MIN CALORIES: 850



CHARRED, I'M SURE

In step 4, 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 instead 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.

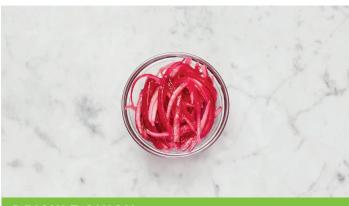
BUST OUT

- 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 produce.
- Halve, peel, and thinly slice half the onion (whole onion 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 mediumhigh heat. Add remaining sliced onion; 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.