



HALL OF FAME

PINEAPPLE POBLANO BEEF TACOS











with Lime Crema, Cilantro, and Warm Spices



HELLO HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 710

-  Red Onion
-  Roma Tomatoes
-  Limes
-  Sour Cream
(Contains: Milk)
-  Ground Beef
-  Poblano Peppers
-  Cilantro
-  Pineapple
-  Taco Spice Blend
-  Flour Tortillas
(Contains: Wheat)

START STRONG


Let young taco chefs in training help with tasks like mixing the salsa and crema, as well as assembling everything inside the tortillas.

BUST OUT

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

INGREDIENTS

Ingredient 4-person

- | | |
|--|--------|
| • Red Onion | 1 |
| • Poblano Peppers | 2 |
| • Roma Tomatoes | 4 |
| • Cilantro | ½ oz |
| • Limes | 2 |
| • Pineapple | 8 oz |
| • Sour Cream | 8 TBSP |
| • Taco Spice Blend  | 2 TBSP |
| • Ground Beef | 20 oz |
| • Flour Tortillas | 12 |

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Wash and dry all produce. Halve, peel, and finely dice **onion**. Core and seed **poblanos**, then cut into ½-inch squares. Core and seed **tomatoes**, then cut into ½-inch cubes. Roughly chop **cilantro**. Halve one **lime**; cut other into wedges for serving. Drain **pineapple**, reserving juice; roughly chop fruit.



4 COOK BEEF

Add **beef** to pan, breaking up meat into pieces. Season with **salt, pepper**, and remaining **taco spice**. Cook, tossing occasionally, until browned and cooked through, 3-4 minutes. (**TIP:** Carefully pour out any excess grease in pan if mixture seems oily.) Stir in reserved **pineapple juice** and remove pan from heat.



2 MAKE SALSA AND CREMA

Combine **tomatoes, pineapple, 2 TBSP onion, ½ cup poblanos**, half the **cilantro**, and a squeeze of **lime** in a medium bowl. In a separate small bowl, combine **sour cream** with a squeeze of lime. Season with **salt, pepper**, and more lime to taste.



5 WARM TORTILLAS

While beef cooks, wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds.



3 COOK VEGGIES

Heat **1 TBSP oil** in a large pan over medium-high heat. Add remaining **onion** and **poblanos**. Season with **salt, pepper**, and half the **taco spice**. Cook, tossing, until softened, about 2 minutes.



6 ASSEMBLE AND SERVE

Divide **beef mixture** between **tortillas**. Spoon **salsa** and **crema** over. Sprinkle with remaining **cilantro**. Serve with **lime wedges** on the side for squeezing over.

FRESH TALK

If you could trade places with anyone, who would it be and why?

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