



HALL OF FAME

# PINEAPPLE POBLANO BEEF TACOS

with Lime Crema and Cilantro






**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: 20 MIN | CALORIES: 730**

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

## START STRONG

In step 1, don't toss the juice that comes with the pineapple—we'll use it to add extra tangy sweetness to the beef later on.

## BUST OUT

- Strainer
- Medium bowl
- Small bowl
- Large pan
- Paper towel
- Vegetable oil (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                    |                 |
|--------------------|-----------------|
| • Red Onion        | 1   1           |
| • Poblano Pepper   | 1   2           |
| • Roma Tomatoes    | 2   4           |
| • Cilantro         | ¼ oz   ½ oz     |
| • Lime             | 1   2           |
| • Pineapple        | 4 oz   8 oz     |
| • Sour Cream       | 4 TBSP   8 TBSP |
| • Taco Spice Blend | 1 TBSP   2 TBSP |
| • Ground Beef      | 10 oz   20 oz   |
| • Flour Tortillas  | 6   12          |

## WINE CLUB

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## 1 PREP

Wash and dry all produce. Halve, peel, and finely dice **onion**. Core and seed **poblano**, then cut into 1/3-inch squares. Core and seed **tomatoes**, then cut into 1/3-inch cubes. Roughly chop **cilantro**. Cut **lime** into wedges. 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, 2-3 minutes. (**TIP:** Carefully pour out any excess grease in pan if oily.) Stir in reserved **pineapple juice** and remove pan from heat.



## 2 MAKE SALSA AND CREMA

Toss together **tomatoes, pineapple, 2 TBSP onion, 1/4 cup poblano**, half the **cilantro**, and a squeeze of **lime** in a medium bowl. In a separate small bowl, mix **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 a large drizzle of **oil** in a large pan over medium-high heat. Add remaining **onion** and **poblano**. 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 any remaining **lime wedges** on the side for squeezing over.

## LET'S SALSA!

The pineapple poblano combo is also great on seafood or poultry.

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