



# PINEAPPLE POBLANO BEEF TACOS











with Lime Crema, Cilantro, and Warm Spices



## HELLO PINEAPPLE

One of our favorite ways to add a sweet surprise to savory tacos.

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

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

## 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 towels
- 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

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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. Dice **tomatoes**. 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. Season with **salt, pepper**, and remaining **Taco Spice**. Cook, breaking up meat into pieces, 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**; turn off heat.



## 2 MAKE SALSA AND CREMA

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



## 5 WARM TORTILLAS

While beef cooks, wrap **tortillas** in damp paper towels 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, stirring, until softened, about 2 minutes.



## 6 ASSEMBLE AND SERVE

Divide **beef mixture** among **tortillas**. Top with **salsa** and **crema**. 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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