



PINEAPPLE POBLANO BEEF TACOS

with Lime Crema, Cilantro, and Warm Spices









HELLO

PINEAPPLE POBLANO SALSA

A taco topping that brings fruit-forward sweetness and chunky, funky texture

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 730**

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

START STRONG


For all the *taqueros* in training: have kids help with tasks like mixing the salsa and crema, as well as assembling the finished tacos.

BUST OUT

- Strainer
- Medium bowl
- Small bowl
- Large pan
- Paper towel
- 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 |

HELLO WINE



PAIR WITH
The Descent
Cabernet Reserva, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

 HelloFRESH



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 **2 TBSP onion**, ½ cup **poblano, tomatoes**, half the **cilantro**, **pineapple**, 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 **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 over **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?

Share your #HelloFreshPics with us! | (800) 733-2414 HelloFresh.com | hello@hellofresh.com

WK 42 NJ-5_FAM