



## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Poblano Pepper



1 | 1  
Red Onion



1 | 2  
Roma Tomato



1 | 2  
Lime



4 oz | 8 oz  
Mango



10 oz | 20 oz  
Ground Beef



1 TBSP | 2 TBSP  
Blackening Spice



1 | 2  
Beef Stock  
Concentrate



4 TBSP | 8 TBSP  
Smoky Red Pepper  
Crema  
Contains: Milk, Soy



6 | 12  
Flour Tortillas  
Contains: Wheat

## HELLO

### POBLANO

Charring brings out the pepper's earthy, smoky notes.

# SAUCY BEEF & CHARRED POBLANO TACOS

with Mango Salsa & Smoky Red Pepper Crema

ONE PAN



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 820





## TORTILLA-RIFFIC

In step 5, 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 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

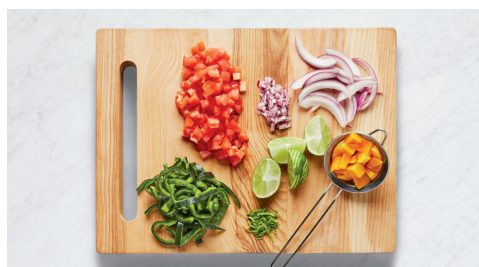
- Strainer
- Zester
- Small bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)

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\* Ground Beef is fully cooked when internal temperature reaches 160°.



### 1 PREP

- **Wash and dry all produce.**
- Drain **mango**. Finely dice **tomato**. Halve and peel **onion**; thinly slice one half. Mince a few slices until you have 1 TBSP. (For 4 servings, thinly slice whole onion; mince a few slices until you have 2 TBSP.) Zest and quarter **lime** (for 4, zest 1 lime and quarter both). Halve, core, and thinly slice **poblano** into strips.



### 4 COOK BEEF

- Heat another **drizzle of oil** in same pan over medium-high heat. Add **beef\***, **Blackening Spice**, and a **big pinch of salt**. Cook, breaking up meat into pieces and stirring occasionally, until browned and cooked through, 4-6 minutes.
- Stir in **stock concentrate** and **2 TBSP water** (3 TBSP for 4 servings); bring to a simmer.
- Return **veggies** to pan, stirring, until thoroughly combined. (TIP: Add a splash or two of water, if necessary, until mixture is saucy.) Taste and season with **salt** and **pepper**.



### 2 MAKE SALSA

- In a small bowl, combine **mango**, **tomato**, **minced onion**, **lime zest**, and **juice from half the lime**. Season with **salt**.



### 5 WARM TORTILLAS

- Meanwhile, wrap **tortillas** in damp paper towels. Microwave until warm and pliable, 30 seconds.



### 3 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **poblano**, **sliced onion**, and a **pinch of salt**. Cook, stirring occasionally, until tender and lightly charred, 5-7 minutes. (TIP: Add a splash of water if veggies begin to brown too quickly.) Season with **salt** and **pepper**.
- Turn off heat; transfer to a plate. Wipe out pan.



### 6 SERVE

- Divide **tortillas** between plates and fill with **beef and veggie filling**. Top with **mango salsa** and **smoky red pepper crema**. Serve with **remaining lime wedges** on the side.