



# MELTY BURRITO BAKE

with Baby Gem Chopped Salad



## HELLO SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin make for a sultry, subtle seasoning

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 786



Yellow Onions



Baby Gem Lettuce



Lime



Southwest Spice Blend



Crushed Tomatoes



Cheddar Cheese  
(Contains: Milk)



Roma Tomatoes



Kidney Beans



Ground Beef



Sour Cream  
(Contains: Milk)



Whole Wheat Tortillas  
(Contains: Wheat)

## START STRONG


It's OK if your burritos aren't perfectly rolled. The beauty of this dish is that it's meant to be a bit messy—you want some of that saucy filling to fall out and get nice and oozy.

## BUST OUT

- Strainer
- Zester
- Large pan
- 3 Small bowls
- Large baking dish
- Large bowl
- Oil (5 tsp)

## INGREDIENTS

Ingredient 4-person

- |   |        |
|---|--------|
| • Yellow Onions   | 2      |
| • Roma Tomatoes   | 2      |
| • Baby Gem Lettuce  | 2      |
| • Kidney Beans  | 1 Box  |
| • Lime  | 1      |
| • Ground Beef   | 16 oz  |
| • Southwest Spice Blend  | 2 TBSP |
| • Sour Cream  | 4 TBSP |
| • Crushed Tomatoes  | 1 Box  |
| • Whole Wheat Tortillas   | 8      |
| • Cheddar Cheese  | ½ Cup  |

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### 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat oven to 400 degrees. Halve, peel, and thinly slice **onions**. Core, seed, and dice **tomatoes**. Thinly slice **baby gem lettuce**. Drain and rinse **beans**. Mash with a fork or potato masher in a small bowl until mostly smooth but still a little chunky. Zest **lime** and cut into wedges.



### 4 SIMMER TOMATOES

Stir **crushed tomatoes** and  $\frac{1}{4}$  **cup water** into pan. Season with **salt** and **pepper**, then bring to a simmer. Carefully ladle or spoon out about  $\frac{1}{4}$  cup of **tomato mixture** and set aside in a small bowl. Add **beef** and **beans** to pan and stir to combine. Let simmer until slightly thickened, 2-3 minutes.



### 2 COOK BEEF

Heat a large drizzle of **oil** in a large pan over high heat. Add **beef**, breaking it up into pieces with a spatula or wooden spoon. Cook until browned, 3-5 minutes. Season with **salt** and **pepper**. Remove from pan with slotted spoon and set aside. Carefully pour out and discard any excess grease from pan.



### 5 ASSEMBLE BURRITO BAKE

Divide **beef mixture** evenly between **tortillas** to fill. Fold in the sides and roll up each. Place rolled tortillas in a row, seam-side down, in a large baking dish (you may need two). Pour reserved **tomato mixture** across the top. Sprinkle with **cheddar**. Bake in oven until cheese is melted, about 5 minutes.



### 3 COOK ONIONS AND MAKE CREMA

Add **onions** and a large drizzle of **oil** to same pan. Cook until browned, 6-7 minutes, tossing occasionally. Stir in **Southwest spice blend**. Season with **salt** and **pepper**. While **onions** cook, mix together **sour cream**, **lime zest**, and a squeeze of **lime juice** in a small bowl. Season with **salt** and **pepper**.



### 6 MAKE SALAD AND SERVE

While burritos bake, toss **baby gem lettuce**, **tomatoes**, a squeeze of **lime juice**, and a drizzle of **oil** in a large bowl. Season with **salt** and **pepper**. Divide **burrito bake** between plates, dollop with **crema**, and serve next to **salad**.



## THAT'S A WRAP!

So much beefy goodness, the tortillas can hardly contain it all.