



ONE-POT SOUTHWESTERN BEEF TACOS

with Veggie Ribbon Slaw



HELLO VEGGIE RIBBONS

Peeling zucchini and carrots into ribbons keeps them crunchy and fresh—not to mention fun!

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 730



Scallions



Zucchini



Southwest Spice Blend



Sour Cream
(Contains: Milk)



Chili Powder



Flour Tortillas
(Contains: Wheat)



Carrots



Red Wine Vinegar



Limes



Ground Beef



Beef Stock Concentrates

START STRONG

If you have a few extra minutes, you can char your tortillas over the flames of your gas stove (or grill!) instead of microwaving in step 5. Using tongs and working one at a time, hold tortillas directly over flames for a few minutes per side.

BUST OUT

- Peeler
- Large pan
- Large bowl
- Paper towels
- Zester
- Small bowl
- Olive oil (1 TBSP)
- Vegetable oil (2 tsp)
- Butter (2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Scallions 4
- Carrots 2
- Zucchini 2
- Red Wine Vinegar 10 tsp
- Southwest Spice Blend 2 TBSP
- Limes 2
- Sour Cream 4 TBSP
- Ground Beef 20 oz
- Chili Powder 2 tsp
- Beef Stock Concentrates 2
- Flour Tortillas 12

WINE CLUB

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1 PREP

Wash and dry all produce. Trim, then thinly slice **scallions**, separating whites from greens. Using a vegetable peeler, shave **carrots** lengthwise into thin ribbons. Using same peeler, shave **zucchini** lengthwise into thin ribbons.



4 COOK BEEF

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **beef, scallion whites, chili powder, remaining Southwest Spice, salt, and pepper.** Cook, breaking meat up into pieces, until browned and cooked through, 6-8 minutes. Drain off any excess oil from pan. Add **stock concentrates, 1/3 cup water, and 2 TBSP butter.** Stir until thoroughly combined and butter has melted.



2 MARINATE VEGGIES

In a large bowl, combine **carrot ribbons, zucchini ribbons, 2 TBSP vinegar** (we sent more), and **1 TBSP olive oil.** Season with **salt, pepper, and 1 tsp Southwest Spice.** Set aside to marinate, stirring occasionally, until ready to serve.



5 WARM TORTILLAS

Wrap **tortillas** in damp paper towels and microwave on high until warmed through, 1-2 minutes.



3 MAKE LIME CREMA

Zest **limes** until you have 2 tsp zest; quarter limes. In a small bowl, combine **sour cream,** juice from 4 lime wedges, and lime zest (to taste). Season with **salt and pepper.**



6 FINISH AND SERVE

Fill **tortillas** with **beef and marinated veggies.** Dollop with **lime crema.** Garnish with **scallion greens.** Serve with remaining **lime wedges** on the side for squeezing over.

SPICE IT UP!

Have hot sauce handy? Drizzle over finished tacos for an extra kick.

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