



# TEX-MEX BEEF "TACO" PIES

with Pillsbury™ Original Crescent Rolls, Pickled Onion & Creamy Guacamole

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Red Onion



1 | 2  
Lime



6 oz | 12 oz  
Carrots



10 oz | 20 oz  
Ground Beef\*\*



1 | 2  
Tex-Mex  
Paste



4 oz | 8 oz  
Pillsbury™ Original  
Crescent Rolls  
Contains: Wheat



1 TBSP | 2 TBSP  
Flour  
Contains: Wheat



4 TBSP | 8 TBSP  
Guacamole



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



1 tsp | 2 tsp  
Hot Sauce



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

## "TACO" PIE

Everything you love about a taco, baked  
in flaky pastry dough



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 770



### PILLSBURY™ ORIGINAL CRESCENT ROLLS

Make weeknight dinner a success with the home-baked goodness of Pillsbury™ Original Crescent Rolls—a hit with even the pickiest of eaters.





## QUICKLE PICKLE

In Step 2, you'll microwave sliced red onion in a lime-based pickling liquid; the heat helps the sugar and salt dissolve and speeds up the process.

## BUST OUT

- Peeler
- Rolling pin
- 2 Small bowls
- Baking sheet
- Large pan
- Slotted spoon
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp** | **2 tsp**)

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### 1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Halve, peel, and very thinly slice **half the onion**; dice remaining onion into ¼-inch pieces. Halve **lime**. Trim, peel, and dice **carrots** into ¼-inch pieces.



### 2 PICKLE ONION

- In a small microwave-safe bowl, combine **sliced onion** with **juice from all the lime** and a **pinch of salt**. Microwave for 30 seconds. Stir, then set aside to pickle until ready to serve.



### 3 MAKE FILLING

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **carrots, diced onion, a pinch of salt, and pepper**. Cook, stirring occasionally, until veggies are slightly tender, 3-4 minutes.
- Add **beef\*** and **Tex-Mex paste**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Remove from heat.



### 4 START "TACO" PIES

- Unroll **Pillsbury™ Original Crescent Rolls** on a **floured** work surface; separate into two rectangles (**you'll have four rectangles for 4 servings**). **TIP: The rectangles will be perforated—keep them together as best you can.**
- Using a rolling pin, roll each rectangle until ⅛ inch thick, pinching the diagonal seam together and rolling over it to seal.



### 5 FINISH "TACO" PIES

- Transfer **dough rectangles** to a **lightly oiled** baking sheet, placing them on opposite sides of sheet at least 2 inches apart (**divide between two baking sheets for 4 servings**).
- Using a slotted spoon, carefully divide **beef filling** between dough rectangles. Spread filling out, leaving a 1-inch border.
- Fold up edges of dough around filling. Bake on top rack until golden brown, 8-10 minutes. (**For 4, bake on top and middle racks, swapping rack positions halfway through.**)



### 6 FINISH & SERVE

- Meanwhile, in a second small bowl, combine **guacamole** and **sour cream**.
- Divide **"taco" pies** between plates. Top with **pickled onion (draining first)** and dollop with **creamy guacamole**. Drizzle with as much **hot sauce** as you like. Serve.

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