



BEEF BURRITO NIGHT

with Refried Beans, Peppers, and Onion



HELLO BURRITO NIGHT

Gather everyone 'round for DIY burritos made just the way they like.

PREP: 15 MIN | **TOTAL: 35 MIN** | **CALORIES: 690**

- | | | | | | | |
|---|---|--|---|--|---|---|
| 
Romaine Lettuce | 
Scallions | 
Poblano Peppers | 
Cilantro | 
Ground Beef | 
Mexican Spice Blend | 
Refried Beans |
| 
Sour Cream
(Contains: Milk) | 
Yellow Onion | 
Roma Tomatoes | 
Lime | 
Southwest Spice Blend | 
Cheddar Cheese
(Contains: Milk) | 
Flour Tortillas
(Contains: Wheat) |

START STRONG

The key to a perfectly wrapped burrito is to pile on your toppings toward one side, fold the left and right sides in, then roll it up into a tubular torpedo of tastiness.

BUST OUT

- Large pan
- Medium bowl
- Large bowl
- Small bowl
- Paper towel
- Olive oil (1 TBSP)

INGREDIENTS

Ingredient 4-person

- | | |
|---|--------|
| • Romaine Lettuce | 1 |
| • Scallions | 2 |
| • Yellow Onion | 1 |
| • Poblano Peppers | 2 |
| • Grape Tomatoes | 8 oz |
| • Cilantro | ¼ oz |
| • Lime | 1 |
| • Ground Beef | 16 oz |
| • Southwest Spice Blend  | 1 TBSP |
| • Mexican Spice Blend  | 1 TBSP |
| • Refried Beans | 1 Box |
| • Flour Tortillas | 4 |
| • Sour Cream | 2 TBSP |
| • Cheddar Cheese | ½ Cup |

HELLO WINE



PAIR WITH
The Descent Valle Central
Merlot, 2015

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1 PREP

Wash and dry all produce. Thinly slice **romaine** and **scallions**. Halve and peel **onion**. Dice one half; thinly slice the other. Core and seed **poblanos**, then thinly slice. Roughly chop **tomatoes**. Chop **cilantro**. Halve **lime**.



4 MAKE SALSA AND SALAD

Meanwhile, toss **tomatoes**, **scallions**, a squeeze of **lime**, and **cilantro** in a medium bowl. Season with **salt** and **pepper**. In a large bowl, toss half the **romaine**, a squeeze of **lime**, and a large drizzle of **olive oil**. Season with **salt** and **pepper**.



KIDS CAN
HELP!



2 COOK BEEF

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **diced onion** and cook until softened, about 3 minutes. Add **beef**, breaking it up into pieces. Cook until browned and no longer pink, 6-7 minutes. Toss in **Southwest spice blend** and **Mexican spice blend**. Season with **salt** and **pepper**. Remove from pan and set aside.



5 PREP BEANS AND TORTILLAS

Put **refried beans** in a small bowl and microwave on high until warmed through, about 1 minute. Wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds. **TIP:** Alternatively, heat beans in a small pan over medium-low heat; wrap tortillas in foil and warm in oven for 5 minutes at 400 degrees.



3 COOK VEGGIES

Add **poblanos** and **sliced onion** to same pan over medium-high heat. Cook, tossing, until softened, 6-7 minutes. (**TIP:** If you're having trouble getting the veggies to soften, add a splash of water.) Remove from pan and set aside.



6 SERVE

When everything is ready, set up a station for the burritos. Place **refried beans**, **beef**, **veggies**, **tomato salsa**, remaining **romaine**, **sour cream**, and **cheddar** in individual plates or bowls and invite everyone to make their own burritos. Serve with **salad** on the side.

THAT'S A WRAP!

This recipe has all of the best things that you can fit in a tortilla.

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