



# BOLD 'N' BEEFY TACOS

with Tangy Slaw, Pico & Guacamole Cream



## HELLO

### GUACAMOLE CREAM

An avocado spread made extra refreshing with cilantro, juicy tomato, and sour cream

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 830



Ground Beef



Flour Tortillas  
(Contains: Wheat)



Roma Tomato



Yellow Onion



Cilantro



Tex-Mex Paste



Guacamole



Coleslaw Mix



Lime



Sour Cream  
(Contains: Milk)

## START STRONG

In step 6, 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 a gas stove. Using tongs and working one at a time, hold tortillas directly over flames until lightly charred on both sides.

## BUST OUT

- Zester
- 3 Medium bowls
- Large pan
- Paper towels
- Olive oil (1 tsp | 1 tsp)
- Sugar (1 tsp | 2 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient 2-person | 4-person

- |                   |                 |
|-------------------|-----------------|
| • Yellow Onion    | 1   1           |
| • Roma Tomato     | 1   2           |
| • Cilantro        | ¼ oz   ½ oz     |
| • Lime            | 1   2           |
| • Coleslaw Mix    | 4 oz   8 oz     |
| • Guacamole       | 4 TBSP   8 TBSP |
| • Sour Cream      | 2 TBSP   4 TBSP |
| • Ground Beef*    | 10 oz   20 oz   |
| • Tex-Mex Paste   | 1   2           |
| • Flour Tortillas | 6   12          |

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

## WINE CLUB

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# HelloFRESH



## 1 PREP

Wash and dry all produce. Halve, peel, and finely dice **onion**. Finely dice **tomato**. Finely chop **cilantro** leaves and stems. Zest and quarter **lime**.



## 4 COOK BEEF & ONION

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **beef** and remaining **onion**; cook, breaking meat up into pieces, until beef is browned and cooked through and onion is softened, 5-7 minutes. Turn off heat; transfer mixture to a paper-towel-lined plate. Wash out pan.



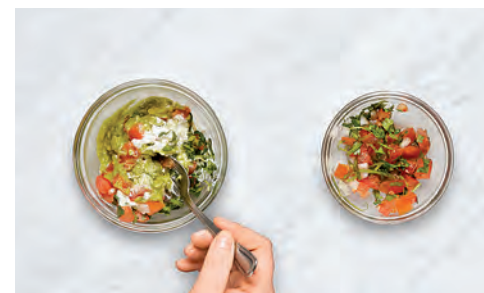
## 2 MAKE SLAW

Squeeze juice from **3 lime wedges** (6 wedges for 4 servings) into a medium bowl. Add a drizzle of **olive oil** and **1 tsp sugar** (2 tsp for 4); stir to combine. Add **coleslaw** and season with **salt** and **pepper**. Toss to coat. Set aside, tossing occasionally, until ready to serve.



## 5 MAKE FILLING

Heat same pan over medium heat. Add **Tex-Mex paste** and **¼ cup water** (⅓ cup for 4 servings); stir to combine. Return **beef** and **onion** to pan. Cook until coated, 2-3 minutes. Taste and season with **salt** and **pepper**. Remove pan from heat.



## 3 MAKE GUACAMOLE CREAM & PICO

In a second medium bowl, combine **guacamole** and **sour cream**. Stir in half the **tomato**, half the **cilantro**, and a pinch of **onion** (taste and add more from there if desired; you'll use more later). Season with **salt** and **pepper**; stir to combine. In a third medium bowl, combine remaining tomato and cilantro with **lime zest**, juice from remaining **lime**, and a bit of remaining onion to taste (save the rest for the filling in step 4). Season with **salt** and **pepper**.



## 6 FINISH & SERVE

Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds. Divide **beef filling** between tortillas. Top with **slaw**, **guacamole cream**, and **pico**. Serve.

## SLAW & ORDER

Mix up this citrusy slaw again as a crunchy topping for burgers or hot dogs.

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