



# CHEESY BEEF TOSTADAS

with Long Green Pepper, Tomato Salsa, and Hot Sauce Crema



## HELLO TOSTADAS

Meaning “toasted” in Spanish, these crunchy, open-faced tacos can be piled with all sorts of toppings.

**PREP: 10 MIN** | **TOTAL: 40 MIN** | **CALORIES: 950**



Ground Beef



Chili Powder



Yellow Onion



Roma Tomato



Lime



Hot Sauce



Mexican Cheese Blend  
(Contains: Milk)



Southwest Spice Blend



Long Green Pepper



Beef Stock Concentrate



Cilantro



Sour Cream  
(Contains: Milk)



Flour Tortillas  
(Contains: Wheat)

## START STRONG

In step 5, the tortillas are pricked with a fork to prevent them from forming air pockets and puffing up. Flat tortillas = more surface area for toppings!

## BUST OUT

- Medium bowl
- Small bowl
- Large pan
- Baking sheet
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 7 tsp)

## INGREDIENTS

Ingredient **2-person** | **4-person**

• Roma Tomato	1   2
• Cilantro	¼ oz   ½ oz
• Lime	1   2
• Long Green Pepper	1   2
• Yellow Onion	1   1
• Sour Cream	4 TBSP   8 TBSP
• Hot Sauce	1 tsp   2 tsp
• Ground Beef*	10 oz   20 oz
• Southwest Spice Blend	1 TBSP   2 TBSP
• Chili Powder	1 tsp   2 tsp
• Beef Stock Concentrate	1   2
• Flour Tortillas	6   12
• Mexican Cheese Blend	½ Cup   1 Cup

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

## WINE CLUB

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## 1 PREP

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Dice **tomato**. Roughly chop **cilantro** leaves and stems. Quarter **lime**. Core, deseed, and thinly slice **green pepper**. Halve and peel **onion**; thinly slice one half. Finely chop remaining onion until you have 2 TBSP.



## 4 SIMMER BEEF AND VEGGIES

Once **beef** is browned, add **green pepper, sliced onion**, and a pinch of **salt** to pan. Cook, stirring, until veggies are tender and beef is cooked through, 5-7 minutes. Add **stock concentrate** and **¼ cup water** (½ cup water for 4 servings). Simmer until thickened, 1-2 minutes. Season with **salt**; remove pan from heat and set aside.

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## 2 MAKE SALSA AND CREMA

In a medium bowl, combine **tomato, cilantro, chopped onion**, juice from half the **lime**, and a pinch of **salt** and **pepper**. In a small bowl, combine **sour cream** and as much **hot sauce** as you like. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt**.



## 5 TOAST TORTILLAS

Drizzle **tortillas** with **1 TBSP olive oil** (2 TBSP for 4 servings); brush or rub to coat all over. Arrange on a baking sheet in a single layer (divide between 2 baking sheets for 4). Gently prick each tortilla in a few places with a fork. Bake on top rack, flipping halfway through, until lightly golden, 4-5 minutes per side. (For 4, bake on top and middle racks; flip and swap baking sheet positions halfway through cooking.) **TIP:** Watch carefully to avoid burning.



## 3 BROWN BEEF

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **beef, Southwest Spice, chili powder**, and a few big pinches of **salt**. Cook, breaking up meat into pieces, until browned, 4-5 minutes (it'll finish cooking in step 4).



## 6 SERVE

Divide **tortillas** between plates; evenly sprinkle with **Mexican cheese**. Top with **beef mixture, salsa**, and **crema**. Serve with remaining **lime wedges** on the side.

## LETTUCE TALK

Have any iceberg or romaine on hand? Chop some up and sprinkle on top of your tostadas for a fresh crunch.

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