



HALL OF FAME

# BEEF & CHEESE TOSTADAS

with Long Green Pepper, Tomato Salsa & Hot Sauce Crema



## HELLO

### HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

**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.



## 1 PREP

Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 450 degrees. **Wash and dry all produce.** Dice **tomato**. Roughly chop **cilantro**. Quarter **lime**. Halve, core, and thinly slice **green pepper** into strips. Halve and peel **onion**; thinly slice one half. Finely chop remaining onion until you have 2 TBSP.



## 4 SIMMER BEEF & 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.



## 2 MAKE SALSA & 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 BAKE 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 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 tortillas and swap rack positions halfway through baking.) **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 the next step).



## 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 on hand? Chop some up and sprinkle on top of your tostadas for a fresh crunch.



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