



CHIPOTLE TACO CASSEROLE

with Borlotti Beans, Green Pepper, and Mexican Cheese



HELLO

TACO CASSEROLE

All the Tex-Mex flavors you love incorporated into one hot 'n' hearty oven-baked dish

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 660**



Long Green Pepper



Scallions



Roma Tomato



Jack's Quality Borlotti Beans



Southwest Spice Blend



Chili Powder



Tomato Paste



Corn Tortillas



Sour Cream
(Contains: Milk)



Mexican Cheese Blend
(Contains: Milk)



Hot Sauce

START STRONG

If you enjoy an extra-crispy layer of cheese, place the casserole under your broiler for a minute or two after it has baked (keep an eye out for any burning and make sure to let it rest for 5 minutes afterward).

BUST OUT

- Baking dish
- Strainer
- Medium pot
- Aluminum foil
- Small bowl
- Vegetable oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Long Green Pepper 1 | 2
- Scallions 2 | 4
- Roma Tomato 1 | 2
- Jack's Quality Borlotti Beans 13.4 oz | 26.8 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Chili Powder 1 tsp | 2 tsp
- Tomato Paste 3 TBSP | 6 TBSP
- Corn Tortillas 6 | 12
- Mexican Cheese Blend ½ Cup | 1 Cup
- Sour Cream 2 TBSP | 4 TBSP
- Hot Sauce 1 tsp | 2 tsp

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 350 degrees. Lightly **oil** an 8-by-8-inch baking dish. Halve, core, and seed **green pepper**, then cut into small squares. Trim, then thinly slice **scallions**, separating greens and whites. Halve and core **tomato**, then cut into small cubes. Drain and rinse **beans**.



4 LAYER AND BAKE CASSEROLE

Arrange three **tortillas** in a single layer on the bottom of your oiled baking dish, cutting one tortilla in half to fit. Add all of the **bean mixture** to dish and spread out evenly. Layer remaining tortillas on top, again cutting one in half to fit. Gently press down on tortillas to remove any air pockets. Scatter **cheese** over top. Cover dish with aluminum foil. Bake in oven until filling is hot and cheese melts, 20-25 minutes.

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2 COOK VEGGIES

Heat a large drizzle of **oil** in a medium pot over medium-high heat. Add **green pepper** and **scallion whites**. Cook, tossing, until tender, about 5 minutes. Season with **Southwest spice**, **chili powder**, **salt**, and **pepper**.



5 MIX CREMA

Meanwhile, in a small bowl, stir together **sour cream**, **1 TBSP water**, and half the **hot sauce** (use more if you like it spicy). Season with **salt**.



3 SIMMER BEANS

Stir **3 TBSP tomato paste** into pot (we sent more). Let cook for about 1 minute. Stir in **beans** and **¾ cup water**. Let simmer until slightly thickened, 2-4 minutes.



6 REST AND SERVE

Once **casserole** is done baking, remove from oven and let rest 5 minutes. Cut into four squares and divide between plates. Drizzle **crema** over top. Garnish with **scallion greens** and **tomato** and serve.

SUCCESS!

With this recipe under your belt, you're on a casse-roll.

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