



CLASSIC BEEF TACOS

with Restaurant-Style Salsa & Chipotle Lime Crema



HELLO

CHIPOTLE LIME CREMA

A drizzle of this smoky, tangy topping adds a refreshing note to bold beef tacos.

PREP: 10 MIN | **TOTAL: 25 MIN** | **CALORIES: 820**

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|--|---|---|---|---|--|
| 
Red Onion | 
Lime | 
Sour Cream
(Contains: Milk) | 
Tomato Paste | 
Ground Beef | 
Monterey Jack
Cheese
(Contains: Milk) |
| 
Roma Tomato | 
Cilantro | 
Chipotle Powder | 
Southwest
Spice Blend | 
Flour Tortillas
(Contains: Wheat) | |

START STRONG

Tomato paste may seem inconspicuous, but it's actually bursting with concentrated, tangy-sweet flavors that give your dish delicious depth. To bring out even more richness in step 4, let the tomato paste cook for a minute after stirring it into the beef and onion (before adding the water). This will help it caramelize, giving your tacos a huge hit of umami.

BUST OUT

- 2 Small bowls
- Kosher salt
- Large pan
- Black pepper
- Paper towels
- Vegetable oil (1 tsp | 1 tsp)

INGREDIENTS

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

- Red Onion 1 | 2
- Roma Tomato 1 | 2
- Cilantro ¼ oz | ½ oz
- Lime 1 | 2
- Sour Cream 4 TBSP | 8 TBSP
- Chipotle Powder 1 tsp | 1 tsp
- Ground Beef* 10 oz | 20 oz
- Tomato Paste 1.5 oz | 3 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Flour Tortillas 6 | 12
- Monterey Jack Cheese ¼ Cup | ½ Cup

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

WINE CLUB

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1 PREP

Wash and dry all produce. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (3 TBSP for 4 servings). Dice **tomato**. Roughly chop **cilantro** leaves and stems. Quarter **lime**.



4 COOK BEEF

Add **beef** to pan with **onion**; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. (**TIP:** If there's excess grease in your pan, carefully pour it out.) Add **tomato paste**, **Southwest Spice**, and **¼ cup water** (⅓ cup for 4 servings). Cook, scraping up any browned bits from bottom of pan, until mixture is thickened and saucy, 1-2 minutes. Season with **salt** and **pepper**. If you like things spicy, stir in a pinch of remaining **chipotle powder**.

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2 MAKE SALSA & CREMA

In a small bowl, combine **tomato**, **minced onion**, half the **cilantro**, and a squeeze of **lime juice** to taste. Season with **salt** and **pepper**. In a separate small bowl, combine **sour cream**, a squeeze of lime juice, and a pinch of **chipotle powder** to taste. Season with **salt** and **pepper**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



5 WARM TORTILLAS

While beef cooks, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



3 COOK ONION

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **sliced onion** and cook, stirring occasionally, until slightly softened, 3-4 minutes. Season with **salt** and **pepper**.



6 SERVE

Divide **beef filling** between **tortillas**. Sprinkle with **Monterey Jack** and top with **salsa**, **crema**, and remaining **cilantro**. Serve with remaining **lime wedges** on the side.

HOT TAKE

Try adding a pinch of chipotle powder to hot cocoa for a smoky-spicy delight.

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