



Mexican-Inspired Beef Tortilla Stacks

with Fresh Salsa and Lime Crema

Family Friendly

Quick

25 Minutes



Ground Beef



Carrot



Canned Corn



Mexican Seasoning



Sour Cream



Roma Tomato



Flour Tortillas, 6-inch



Cheddar Cheese, shredded



Lime



Cilantro



Tomato Sauce Base

HELLO MEXICAN SEASONING

Smoky, sweet and spicy combined for the perfect Tex-Mex flavour!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, vegetable peeler, measuring spoons, zester, box grater, parchment paper, small bowl, measuring cups, large non-stick pan, colander

Ingredients

| | 2 Person | 4 Person |
|--------------------------|----------|----------|
| Ground Beef | 250 g | 500 g |
| Carrot | 170 g | 340 g |
| Canned Corn | ½ can | 1 can |
| Mexican Seasoning | 2 tbsp | 4 tbsp |
| Sour Cream | 6 tbsp | 12 tbsp |
| Roma Tomato | 80 g | 160 g |
| Flour Tortillas, 6-inch | 6 | 12 |
| Cheddar Cheese, shredded | 1 cup | 2 cup |
| Lime | 1 | 1 |
| Cilantro | 7 g | 14 g |
| Tomato Sauce Base | 2 tbsp | 4 tbsp |
| Sugar* | ½ tsp | 1 tsp |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Prep

Peel, then, using a box grater, coarsely grate **carrot**. Cut **tomato** into ¼-inch pieces. Zest, then juice **half the lime** (whole lime for 4 ppl). Cut any **remaining lime** into wedges. Roughly chop **cilantro**. Drain and rinse **corn**.



Make salsa

While **tortilla stacks** bake, add **tomatoes**, **half the lime juice**, **half the cilantro**, **½ tsp sugar** and **½ tbsp oil** (dbl both for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then stir to combine.



Cook beef mixture

Heat a large non-stick pan over medium-high heat. When hot, add **beef** to the dry pan. Break up **beef** into smaller pieces. Add **carrots** and **half the corn** (use all for 4 ppl). Cook, stirring occasionally, until **veggies** are tender and no pink remains in **beef**, 4-5 min.** Carefully drain and discard excess fat. Add **tomato sauce base** and **Mexican Seasoning**. Cook, stirring often, until fragrant, 1 min. Remove the pan from heat, then stir in **half the cheese**.



Make lime crema

Add **sour cream**, **lime zest** and **remaining lime juice** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Assemble tortilla stacks

Place **2 tortillas** on a parchment-lined baking sheet (use 4 tortillas for 4 ppl). Top **each tortilla** with **½ cup beef mixture**, then spread into an even layer. Top with another **tortilla** and another **½ cup beef mixture**, spread into an even layer. Top each stack with a **tortilla**. Sprinkle **remaining cheese** over top. Bake in the **middle** of the oven until **cheese** melts and **tortillas** are heated through, 5-7 min.



Finish and serve

Cut **tortilla stacks** into quarters. Divide between plates, then **top** with **lime crema** and **salsa**. Sprinkle **remaining cilantro** over top. Squeeze over a **lime wedge**, if desired.

Dinner Solved!