



Mexican-Inspired Beef and Veggie Tortilla Stack

with Fresh Salsa and Lime Crema

Family Friendly 25 Minutes



Ground Beef



Minced Turkey



Carrot



Sweet Bell Pepper



Mexican Seasoning



Sour Cream



Roma Tomato



Flour Tortillas, 6-inch



Cheddar Cheese, shredded



Lime



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set. Happy cooking!

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, serrated knife, zester, box grater, parchment paper, small bowl, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Minced Turkey	250 g	500 g
Carrot	170 g	340 g
Sweet Bell Pepper	160 g	320 g
Mexican Seasoning	1 tbsp	2 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 cups
Lime	1	1
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.

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Prep

Peel, then coarsely grate **carrot** using a box grater. Cut **tomato** into ½-inch pieces. Core, then cut **pepper** into ½-inch pieces. Zest, then juice **half the lime** (whole lime for 4 ppl). Cut any **remaining lime** into wedges.



Make salsa

While **tortilla stack** bakes, add **tomatoes**, **half the lime juice**, **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 **½ tbsp oil** (dbl for 4 ppl), then **beef**. Break up **beef** into smaller pieces. Add **peppers** and **carrots**. Cook, stirring occasionally, until **veggies** are tender and no pink remains in **beef**, 4-5 min. ** Carefully drain and discard excess fat. Add **Mexican Seasoning**. Cook, stirring often, until fragrant, 1 min. Remove the pan from heat, then stir in **half the cheese**. Season with **salt** and **pepper**.



CUSTOM RECIPE

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef**.



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 stack

Place **one tortilla** on a parchment-lined baking sheet. Top with **⅓ cup beef mixture**, then spread into an even layer. Top with another **tortilla** and repeat until all the **beef mixture** is used up, finishing with a **tortilla** on top. (NOTE: For 4 ppl, assemble 2 stacks.) 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

Using a serrated knife, cut **tortilla stack** into wedges (like a cake). Divide **wedges** between plates, then top with **lime crema** and **salsa**. Squeeze over a **lime wedge**, if desired.

Dinner Solved!