



20-MIN MEAL

MOLE-SPICED BEEF TACOS

with Poblano Pepper, Heirloom Tomatoes, and Chipotle Crema




HELLO

MOLE SPICE BLEND

Chili, cocoa, and cumin bring a deep, full-bodied flavor that's perfect with beef.

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 620

-  Red Onion
-  Heirloom Grape Tomatoes
-  Sour Cream (Contains: Milk)
-  Tomato Paste
-  Southwest Spice Blend
-  Corn Tortillas
-  Poblano Pepper
-  Lime
-  Chipotle Powder
-  Ground Beef
-  Mole Spice Blend
-  Cilantro

START STRONG


No microwave for warming the tortillas? No worries. You can also wrap them in aluminum foil and warm in a 425-degree oven until soft and steamy, about 5 minutes.

BUST OUT

- Large pan
- Small bowl
- Paper towel
- Vegetable oil (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

• Red Onion	1 2
• Poblano Pepper	1 2
• Heirloom Grape Tomatoes	4 oz 8 oz
• Lime	1 1
• Sour Cream	4 TBSP 8 TBSP
• Chipotle Powder 	1 tsp 1 tsp
• Tomato Paste	2 TBSP 4 TBSP
• Ground Beef	10 oz 20 oz
• Southwest Spice Blend	1 TBSP 2 TBSP
• Mole Spice Blend	1 tsp 2 tsp
• Corn Tortillas	6 12
• Cilantro	¼ oz ½ oz

HELLO WINE



PAIR WITH
El Barrio Chilean Cabernet
Sauvignon, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP

Wash and dry all produce. Halve, peel, and thinly slice **onion**. Core, seed, and thinly slice **poblano**.



2 COOK POBLANO AND ONION

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **onion** and **poblano**. Cook, stirring often, until just tender, 5-6 minutes. Season with **salt** and **pepper**.



3 MAKE CREMA

While poblano and onion cook, cut **tomatoes** into quarters. Cut **lime** into wedges. In a small bowl, combine **sour cream**, a squeeze of **lime**, and a pinch of **chipotle powder** (to taste—it's spicy). Season with **salt** and **pepper**.



4 COOK BEEF

Add **2 TBSP tomato paste** (we sent more) to pan with **poblano** and **onion**. Stir until thoroughly combined. Cook until fragrant, 1-2 minutes. Add **beef**, **Southwest spice**, and **1 tsp mole spice** (we sent more) to pan, breaking up meat into pieces. Cook, tossing occasionally, until browned and cooked through, 4-5 minutes. Season with **salt** and **pepper**.



5 WARM TORTILLAS

Meanwhile, wrap **tortillas** in a lightly dampened paper towel and microwave until warm and soft, about 30 seconds.



6 ASSEMBLE AND SERVE

Fill **tortillas** with **beef mixture** and **tomatoes**. Dollop with **crema**. Tear **cilantro leaves** from stems and scatter over top. Serve with remaining **lime wedges** on the side for squeezing over.

MIX IT UP!

A squeeze of citrus or a pinch of spice is an easy way to add pizzazz to sour cream.

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK 15 NJ-12