



HALL OF FAME

PINEAPPLE POBLANO BEEF TACOS

with Lime Crema, Cilantro, and Warm Spices



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | TOTAL: 20 MIN | CALORIES: 730



Red Onion



Roma Tomatoes



Lime



Sour Cream
(Contains: Milk)



Ground Beef



Poblano Pepper



Cilantro



Pineapple



Taco Spice Blend



Flour Tortillas
(Contains: Wheat)

START STRONG

In step 1, don't toss the juice that comes with the pineapple—we'll use it to add extra tangy sweetness to the beef later on.

BUST OUT

- Strainer
- Medium bowl
- Small bowl
- Large pan
- Paper towel
- Vegetable oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

• Red Onion	1 1
• Poblano Pepper	1 2
• Roma Tomatoes	2 4
• Cilantro	¼ oz ½ oz
• Lime	1 2
• Pineapple	4 oz 8 oz
• Sour Cream	4 TBSP 8 TBSP
• Taco Spice Blend	1 TBSP 2 TBSP
• Ground Beef	10 oz 20 oz
• Flour Tortillas	6 12

WINE CLUB

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1 PREP

Wash and dry all produce. Halve, peel, and finely dice **onion**. Core and seed **poblano**, then cut into 1/3-inch squares. Core and seed **tomatoes**, then cut into 1/3-inch cubes. Roughly chop **cilantro**. Cut **lime** into wedges. Drain **pineapple**, reserving juice; roughly chop fruit.



4 COOK BEEF

Add **beef** to pan, breaking up meat into pieces. Season with **salt, pepper**, and remaining **taco spice**. Cook, tossing occasionally, until browned and cooked through, 2-3 minutes. (**TIP:** Carefully pour out any excess grease in pan if oily.) Stir in reserved **pineapple juice** and remove pan from heat.



2 MAKE SALSA AND CREMA

Toss together **2 TBSP onion**, 1/4 cup **poblano, tomatoes, pineapple**, half the **cilantro**, and a squeeze of **lime** in a medium bowl. In a separate small bowl, mix **sour cream** with a squeeze of lime. Season with **salt, pepper**, and more lime to taste.



5 WARM TORTILLAS

While beef cooks, wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds.



3 COOK VEGGIES

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add remaining **onion** and **poblano**. Season with **salt, pepper**, and half the **taco spice**. Cook, tossing, until softened, about 2 minutes.



6 ASSEMBLE AND SERVE

Divide **beef mixture** between **tortillas**. Spoon **salsa** and **crema** over. Sprinkle with remaining **cilantro**. Serve with any remaining **lime wedges** on the side for squeezing over.

LET'S SALSA!

The pineapple-poblano combo is also great on seafood or poultry.

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