



20-MIN MEAL

PINEAPPLE POBLANO BEEF TACOS

with Lime Crema and Cilantro



HELLO

PINEAPPLE POBLANO SALSA

A taco topping that brings fruit-forward sweetness and chunky, funky texture

PREP: 10 MIN | **TOTAL: 20 MIN** | **CALORIES: 740**



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 towels
- 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 ½-inch squares. Dice **tomatoes**. Roughly chop **cilantro**. Cut **lime** into wedges. Drain **pineapple**, reserving juice; roughly chop fruit.



4 COOK BEEF

Add **beef** to pan; season with **salt**, **pepper**, and remaining **Taco Spice**. Cook, breaking up meat into pieces, 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 turn off heat.



2 MAKE SALSA AND CREMA

In a medium bowl, combine **tomatoes**, **pineapple**, **2 TBSP onion**, **¼ cup poblano**, half the **cilantro**, and a squeeze of **lime**. In a separate small bowl, combine **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 damp paper towels 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, stirring, 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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