



20-MIN MEAL

# PINEAPPLE POBLANO BEEF TACOS

with Lime Crema and Cilantro



## HELLO

### PINEAPPLE SALSA

A tasty taco topping that brings fruit-forward sweetness

**PREP: 10 MIN** | **TOTAL: 20 MIN** | **CALORIES: 830**



Red Onion



Roma Tomatoes



Lime



Sour Cream  
(Contains: Milk)



Ground Beef



Poblano Pepper



Cilantro



Pineapple



Southwest  
Spice Blend



Flour Tortillas  
(Contains: Wheat)

## START STRONG

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

## BUST OUT

- Strainer
- Medium bowl
- Small bowl
- Large pan
- Paper towels
- Slotted spoon
- Vegetable oil (2 tsp | 2 tsp)
- Kosher salt
- Black pepper

## 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
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Ground Beef\* 10 oz | 20 oz
- Flour Tortillas 6 | 12

\* Ground Beef is fully cooked when internal temperature reaches 160 degrees.

## WINE CLUB

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## 1 PREP

Wash and dry all produce. Halve, peel, and finely chop **onion**. Core, deseed, and cut **poblano** into 1/3-inch pieces. Dice **tomatoes**. Roughly chop **cilantro** leaves and stems. Cut **lime** into wedges. Drain **pineapple**, reserving juice.



## 4 COOK BEEF

Add **beef** to pan; season with **salt**, **pepper**, and remaining **Southwest Spice**. Cook, breaking up meat into pieces, until browned, 2-3 minutes. (**TIP:** Carefully pour out any excess grease in pan.) Stir in reserved **pineapple juice** and simmer until liquid is slightly thickened and beef is cooked through, 2-3 minutes more. Turn off heat.



## 2 MAKE SALSA AND CREMA

In a medium bowl, combine **tomatoes**, **pineapple**, **2 TBSP onion** (3 TBSP for 4 servings), half the **cilantro**, and a squeeze of **lime juice**. In a small bowl, combine **sour cream** and a squeeze of **lime juice** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



## 5 WARM TORTILLAS

While beef cooks, wrap **tortillas** in damp paper towels and microwave until warm and pliable, about 30 seconds.



## 3 COOK VEGGIES

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **poblano** and remaining **onion**. Season with **salt**, **pepper**, and half the **Southwest Spice**. Cook, stirring, until softened, 2-3 minutes.



## 6 SERVE

Using a slotted spoon, divide **beef mixture** between **tortillas**. Top with **salsa**, **crema**, and remaining **cilantro**. Serve with any remaining **lime wedges** on the side.

## LET'S SALSA!

Try making a big batch of this pineapple-studded salsa again for a crowd! Just don't forget the tortilla chips.

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