



# PINEAPPLE POBLANO BEEF TACOS

with Lime Crema, Cilantro, and Warm Spices



## HELLO

### PINEAPPLE POBLANO SALSA

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

**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

Don't toss the juice that comes with the pineapple—we'll be using it to add an extra dash of sweetness and tang to the beef.

## BUST OUT

- Strainer
- Medium bowl
- Small bowl
- Large pan
- Paper towel
- 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

## HELLO WINE



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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 mixture seems oily.) Stir in reserved **pineapple juice** and remove pan from heat.



## 2 MAKE SALSA AND CREMA

Combine **2 TBSP onion**, 1/4 cup **poblano, tomatoes**, half the **cilantro, pineapple**, and a squeeze of **lime** in a medium bowl. 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 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 over **salsa** and **crema**. Sprinkle with remaining **cilantro**. Serve with any remaining **lime wedges** on the side for squeezing over.

## LET'S SALSA!

Love the pineapple poblano combo? Make the salsa again for topping seafood or poultry.

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