



OCT
2016

Poblano Beef Tacos

with Sweet Corn and Lime Crema

This dish proves that Mexican food isn't always simple street food. Poblano peppers can have an unpredictable heat intensity, so sneak a taste before you add the entire pepper to your skillet!



Beef Strips



Taco Seasoning



Red Onion



Poblano Pepper



Corn



Lime



Garlic



Corn Tortillas




Sour Cream



Cilantro

Ingredients

	2 People	4 People
Beef Strips	1 pkg (285 g)	2 pkg (570 g)
Taco Seasoning	1 pkg (1 tbsp)	2 pkg (2 tbsp)
Red Onion, thinly sliced	1 pkg (113 g)	2 pkg (227 g)
Poblano Pepper, sliced 	1 pkg (113 g)	2 pkg (227 g)
Corn Kernels	1 pkg (2/3 cup)	2 pkg (1 1/3 cups)
Garlic	2 cloves	4 cloves
Corn Tortillas, 6-inch	4	8
Sour Cream 1)	2 pkg (1/3 cup)	4 pkg (2/3 cup)
Cilantro	1 pkg (7 g)	2 pkg (14 g)
Lime	1	2
Olive or Canola Oil*		

*Not Included

Allergens

1) Milk/Lait

Tools

Large pan, Zester, Small bowl

Ruler

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Nutrition per person Calories: 517 cal | Fat: 21 g | Sat. Fat: 8 g | Protein: 42 g | Carbs: 42 g | Sugar: 6 g | Sodium: 398 mg

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1 Prep: Wash and dry all produce. Mince the **garlic**. Zest, then cut the **lime** into wedges. Roughly chop the **cilantro**.



2 Cook the beef: Heat a large pan over a medium heat. Add a drizzle of **oil**, then the **beef strips** and **taco seasoning**. Cook until **beef** is browned, 1-2 min per side. Transfer to a plate and set aside.

3 Cook the veggies: Add another drizzle of **oil** to the same pan, then the **onion** and **poblano peppers**. Cook, stirring occasionally, until veggies are tender-crisp, 4-5 min. Add the **corn** and **garlic**, and cook for 2 more min. Return the **beef** to the pan and cook, stirring, until heated through. Season with **salt** and **pepper**.



4 Meanwhile, heat the **tortillas** in the microwave on a heatproof plate for 30 seconds to warm through. Stir the **sour cream** with **lime zest** in a small bowl. Season with **salt** and **pepper**.

5 Finish and serve: Fill the **tortillas** with the **beef and vegetable mix**. Dollop each with some **sour cream**, and sprinkle with **cilantro**. Squeeze some **lime juice** overtop. Enjoy!

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