



HALL OF FAME

# SEITAN TACOS EL DIABLO

with Kiwi Salsa and Lime Crema



## 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: 30 MIN** | **CALORIES: 650**

-  Red Onion
-  Roma Tomato
-  Cilantro
-  Sour Cream  
(Contains: Milk)
-  Flour Tortillas  
(Contains: Wheat)
-  Poblano Pepper
-  Kiwis
-  Lime
-  Chorizo Seitan  
(Contains: Wheat, Soy)



## START STRONG

To prep the kiwi, trim off the top and bottom ends, stand it upright on your cutting board, then carefully peel away the skin with your knife.

## BUST OUT

- Zester
- 2 Small bowls
- Large pan
- Paper towel
- Oil (1 TBSP | 2 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

• Red Onion	1   2
• Poblano Pepper	1   2
• Roma Tomato	1   2
• Kiwis	2   4
• Cilantro	¼ oz   ½ oz
• Lime	1   2
• Chorizo Seitan	8 oz   16 oz
• Sour Cream	4 TBSP   8 TBSP
• Flour Tortillas	6   12

## HELLO WINE



### PAIR WITH

Au Haro New Zealand Sauvignon Blanc, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREP

Wash and dry all produce. Halve, peel, and thinly slice onion. Mince a few slices until you have 3 TBSP minced onion. Core and seed poblano, then thinly slice. Core and seed tomato, then dice into ¼-inch cubes. Peel kiwis, then dice into ¼-inch cubes. Finely chop cilantro. Zest lime until you have a big pinch of zest, then cut into wedges.



## 4 WARM SEITAN

Add seitan and another drizzle of oil to pan and toss to combine. Season with salt and pepper. Cook until seitan is warmed through and starting to brown, about 5 minutes. Reduce heat to low to keep warm, stirring occasionally.



## 2 MAKE KIWISALSA

Combine tomato, minced onion, kiwis, a squeeze of lime juice, and half the cilantro in a small bowl. Season with salt, pepper, and more lime juice (to taste). Set aside.



## 5 MAKE LIME CREMA

In another small bowl, combine lime zest, a squeeze of lime juice, and sour cream. Season with salt, pepper, and more lime juice (to taste).



## 3 COOK VEGGIES

Heat a large drizzle of oil in a large pan over medium-high heat. Add poblano and sliced onion. Season with salt and pepper. Cook, tossing, until softened and slightly charred, 3-5 minutes.



## 6 FINISH AND SERVE

Wrap tortillas in a damp paper towel and microwave on high until warm, about 30 seconds. Fill tortillas with seitan mixture, then top with kiwi salsa and dollop with lime crema. Sprinkle with remaining cilantro. Serve with any remaining lime wedges on the side for squeezing over.

## TACO TIME!

That hint of spicy heat on the seitan is devilishly delicious.

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