



APR  
2017

## Smoky Beef Tacos

with Sautéed Peppers, Pickled Radish, Guacamole and Lime Crema

We're giving your typical taco night a little upgrade. Say goodbye to seasoning packets and jarred salsa! Tonight's tacos are full of cumin-scented beef, creamy guacamole, and crisp pickled radish. A little cilantro and lime finishes each taco with a bright touch.



Ground Beef



Flour Tortillas



Avocado



Radishes



Cilantro



Green Onions



Red Bell  
Pepper



Mexican Seasoning



Lime



Sour Cream

## Ingredients

Ground Beef		2 pkg (500 g)
Flour Tortillas, 6-inch	1)	10
Avocado		1
Radishes		3
Cilantro		1 pkg (10 g)
Green Onions		2
Red Bell Pepper		2
Mexican Seasoning		1 pkg (1 tbsp)
Lime		2
Sour Cream	2)	3 pkg (½ cup)
Sugar*		¼ tsp
Olive or Canola Oil*		

## 4 People

\*Not Included

## Allergens

1) Wheat/Blé

2) Milk/Lait

## Tools

2 Small Bowls, Large Pan, Zester, Small Pan

**Nutrition per person** Calories: 658 cal | Fat: 33 g | Protein: 32 g | Carbs: 60 g | Fibre: 5 g | Sodium: 248 mg

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

Ruler

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**1 Prep: Wash and dry all produce.** Thinly slice the **green onions**, keeping the **greens** and **whites** separate. Finely chop the **cilantro**. Zest, then juice **one lime**. Cut the **remaining lime** into wedges. Core, then thinly slice the **bell peppers**. Thinly slice the **radishes**.

**2 Make the guacamole:** Halve and pit the **avocado**, then scoop the flesh into a small bowl. Stir in the **green onion greens**, **half the cilantro** and **half the lime juice**. Mash with a fork until smooth. Season to taste with **salt** and **pepper**.

**3 Pickle the radish:** Heat a small pan over medium heat. Add the **radish**, **sugar**, **remaining lime juice** and **2 tbsp water**. Bring to a boil, then remove the pan from the heat. Season with **salt**. Set aside.

**4 Cook the veggies:** Heat a large pan over medium-high heat. Add a drizzle of **oil**, then the **bell peppers** and **green onion whites**. Cook, stirring occasionally, until softened and slightly golden, 5-6 min.

**5 Cook the beef:** Add the **ground beef** and **Mexican seasoning** to the pan. Cook, breaking up the meat into smaller pieces with a spoon, until the meat is no longer pink, 4-5 min. Season with **salt** and **pepper**.

**6 Make the lime crema:** In another small bowl, stir the **sour cream** with the **lime zest**. Squeeze over **one lime wedge**.

**7 Warm the tortillas:** Wrap the **tortillas** in paper towels and microwave for 30 sec to 1 min.

**8 Finish and serve:** Spread each **tortilla** with a bit of **guacamole**, then top with the **beef mixture**, **pickled radish** and **remaining cilantro**. Serve with **remaining lime wedges** and **lime crema**. Enjoy!

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