



# SOUTHWESTERN BEEF TACOS

with Bell Pepper, Lime Crema, and Pepper Jack Cheese



## HELLO LIME CREMA

Sour cream gets taken up a notch with the addition of citrus zest and juice.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 810**



Bell Pepper\*



Lime



Sour Cream  
(Contains: Milk)



Ground Beef



Pepper Jack Cheese  
(Contains: Milk)



Red Onion



Jalapeño



Southwest Spice Blend



Flour Tortillas  
(Contains: Wheat)



Cilantro

\* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!



## START STRONG

Master multitasker? Speed ahead by cutting up the bell pepper and onion first, then heading straight to step 4. You can finish prep and mixing while the veggies cook.

## BUST OUT

- Zester
- 2 Small bowls
- Large pan
- Paper towel
- Sugar (¼ tsp | ¼ tsp)
- Vegetable oil (3 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |   |                 |
|---|-----------------|
| • Bell Pepper   | 1   2           |
| • Red Onion   | 1   1           |
| • Lime  | 1   2           |
| • Jalapeño  | 1   1           |
| • Sour Cream  | 4 TBSP   8 TBSP |
| • Southwest Spice Blend   | 1 TBSP   2 TBSP |
| • Ground Beef   | 10 oz   20 oz   |
| • Flour Tortillas   | 6   12          |
| • Pepper Jack Cheese  | ½ Cup   1 Cup   |
| • Cilantro  | ¼ oz   ½ oz     |

## HELLO WINE



### PAIR WITH

El Barrio Chilean Cabernet Sauvignon, 2016

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 HelloFRESH



## 1 PREP

Wash and dry all produce. Core and seed **bell pepper**, then thinly slice. Halve, peel, and thinly slice half the **onion**. Finely dice other half. Zest ½ tsp zest from **lime**, then cut into quarters. Halve and thinly slice half the **jalapeño**. Finely dice other half. **TIP:** Remove the ribs and seeds first for less heat.



## 4 COOK PEPPER AND ONION

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **bell pepper** and cook, tossing, until beginning to soften, 2-3 minutes. Add **sliced onion** and cook, tossing often, until tender and lightly charred, 6-7 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



## 2 MAKE CREMA

In a small bowl, combine **lime zest**, **sour cream**, **1 tsp water**, and a squeeze of **lime juice** (to taste). Season with **salt** and **pepper**.



## 5 COOK BEEF

Lower heat under same pan to medium and add a drizzle of **oil** and **diced onion**. Cook, stirring, until softened, 2-3 minutes. Stir in **Southwest spice** and **diced jalapeño** (to taste). Cook until fragrant, about 30 seconds. Add **beef**, breaking it up into pieces. Cook, tossing occasionally, until browned and cooked through, 4-5 minutes. Season with plenty of **salt** and **pepper**.



## 3 MARINATE JALAPEÑO

In another small bowl, toss together **sliced jalapeño**, juice of one **lime quarter**, a pinch of **salt**, and **sugar** to taste (we used ¼ tsp sugar).



## 6 FINISH AND SERVE

Wrap **tortillas** in a lightly dampened paper towel and microwave on high until warm and soft, about 30 seconds. Divide **beef**, **bell pepper**, **onion**, and **cheese** between tortillas. Dollop with **crema**. Tear **cilantro leaves** from stems and scatter over top. Garnish with **marinated jalapeño** (to taste). Serve with **lime quarters** on the side.

## TAC-O'CLOCK!

It's time for some seriously tasty and fully-loaded tortillas.

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