



# 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)



Yellow Onion



Jalapeño



Southwest  
Spice Blend



Flour Tortillas  
(Contains: Wheat)



Cilantro

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

## START STRONG

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

## BUST OUT

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

## INGREDIENTS

Ingredient **2-person** | **4-person**

- |                         |                 |
|-------------------------|-----------------|
| • Bell Pepper           | 1   2           |
| • Yellow 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     |

\* Beef is fully cooked when internal temperature reaches 160 degrees.

## WINE CLUB

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## 1 PREP

Wash and dry all produce. Core, deseed, and thinly slice **bell pepper**. Halve and peel **onion**. Thinly slice one half; finely chop other half. Zest **lime** until you have ½ tsp (1 tsp for 4 servings); quarter lime. Halve **jalapeño** lengthwise, removing ribs and seeds first for less heat. Thinly slice one half; finely chop other half.



## 4 COOK VEGGIES

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **bell pepper** and cook, stirring, until slightly softened, 2-3 minutes. Add **sliced onion** and cook, stirring often, until lightly browned and tender, 6-7 minutes. Season with **salt** and **pepper**. Turn off heat; remove from pan and set aside.



## 2 MAKE CREMA

In a small bowl, combine **sour cream**, **lime zest** and a squeeze of **lime juice** (to taste). Stir in **water**, 1 tsp at a time, until mixture has a drizzling consistency. Season with **salt** and **pepper**.



## 5 COOK BEEF

Heat a drizzle of **oil** in same pan over medium-high heat. Add **chopped onion** and cook, stirring, until softened, 2-3 minutes. Stir in **chopped jalapeño** (to taste) and **Southwest Spice**. Cook until fragrant, about 30 seconds. Add **beef** and cook, breaking up meat into pieces, until browned and cooked through, 4-5 minutes. Season with plenty of **salt** and **pepper**.



## 3 MARINATE JALAPEÑO

In another small bowl, toss **sliced jalapeño** with juice from **1 lime wedge**, a pinch of **salt**, and **sugar** (to taste; we used ¼ tsp).



## 6 FINISH AND SERVE

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

## TAC-O'CLOCK!

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

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