



SOUTHWESTERN STEAK TACOS

with SunGold Kiwi and Avocado Salsa



HELLO

SUNGOLD KIWIS SALSA

Chunky, tangy, and bright, this topping is made special by the addition of sweet golden kiwis.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 840**



Red Onion



SunGold Kiwis



Cilantro



Red Chili



Southwest
Spice Blend



Sour Cream
(Contains: Milk)



Poblano Pepper



Avocado



Lime



Beef Stir-Fry



Flour Tortillas
(Contains: Wheat)

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

- Peeler
- Large pan
- Medium bowl
- Paper towel
- Oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-------------------------|-----------------|
| • Red Onion | 1 2 |
| • Poblano Pepper | 1 2 |
| • SunGold Kiwis | 2 4 |
| • Avocado | 1 2 |
| • Cilantro | ¼ oz ½ oz |
| • Lime | 1 1 |
| • Red Chili | 1 1 |
| • Beef Stir-Fry | 10 oz 20 oz |
| • Southwest Spice Blend | 1 TBSP 2 TBSP |
| • Flour Tortillas | 6 12 |
| • Sour Cream | 4 TBSP 8 TBSP |

HELLO WINE



PAIR WITH
Butcher's Hook Mendoza
Red Blend, 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 1 TBSP minced onion. Core and seed **poblano**, then very thinly slice. Peel **kiwis** and cut into small cubes. Halve, pit, and peel **avocado**, then cut into small cubes. Finely chop **cilantro**. Halve **lime**. Finely chop **chili**, removing ribs and seeds for less heat.



4 COOK BEEF

Heat a drizzle of **oil** in pan used for veggies over medium-high heat. Add **beef** and **Southwest spice blend** and toss to combine. Cook, tossing, until browned, 3-4 minutes. Season with **salt** and **pepper**.



2 COOK VEGGIES

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **sliced onion** and **poblano**. Cook, tossing frequently, until softened and lightly charred, about 8 minutes. (**TIP:** If you're having trouble getting everything to cook, add a splash of water.) Season with **salt** and **pepper**. Remove from pan and set aside.



5 WARM TORTILLAS

While steak cooks, wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds. **TIP:** Alternatively, wrap tortillas in foil and warm in oven at 425 degrees for 5 minutes.



3 MAKE SALSA

Meanwhile, combine **kiwis**, **avocado**, half the **cilantro**, **minced onion**, and a squeeze of **lime** in a medium bowl. Season with **salt** and **pepper**.



6 ASSEMBLE AND SERVE

Fill **tortillas** with **veggies**, **beef**, and **salsa**. Dollop with **sour cream**, then sprinkle with remaining **cilantro** and as much **chili** as you like.

GAME-CHANGER!

Flip the script and take tacos in a new direction with that fruit-forward salsa.

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