



# Spiced Beef 'Taco' Naan

with Fresh Tomato Salsa and Lime Crema

30 Minutes



Ground Beef



Naan Bread



Indian Spice Mix



Mozzarella Cheese,  
shredded



Roma Tomato



Sour Cream



Garlic, cloves



Yellow Onion



Lime



Sweet Bell Pepper



Mild Curry Paste

HELLO INDIAN SPICE MIX

*A warming blend of sweet, aromatic and zesty spices!*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

## Bust out

2 Baking sheets, medium bowl, measuring spoons, zester, parchment paper, small bowl, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Naan Bread	2	4
Indian Spice Mix	1 tbsp	2 tbsp
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Roma Tomato	80 g	160 g
Sour Cream	6 tbsp	12 tbsp
Garlic, cloves	1	2
Yellow Onion	113 g	227 g
Lime	1	1
Sweet Bell Pepper	160 g	320 g
Mild Curry Paste	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## Roast veggies

- Core, then cut **pepper** into ¼-inch slices.
- Peel, then cut **onion** into ¼-inch slices.
- Add **peppers, onions, half the Indian Spice Mix** and **½ tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast **veggies** in the **middle** of the oven, stirring halfway through, until softened, 15-18 min.



## Cook beef

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4ppl), then **beef, curry paste, remaining garlic** and **remaining Indian Spice Mix**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Season with **salt** and **pepper**, to taste.



## Prep and make salsa

- Meanwhile, zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.
- Cut **tomatoes** into ¼-inch pieces.
- Peel, then mince or grate **garlic**.
- Add **tomatoes, half the lime zest, half the lime juice, ¼ tsp garlic, ¼ tsp sugar** and **½ tbsp oil** (dbl all for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.



## Toast naan

- Meanwhile, arrange **naan**, on another parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.)
- When **veggies** are done, toast **naan** in the **middle** of the oven, until golden-brown, 2 min. (**NOTE:** For 4 ppl, toast in the middle and top of the oven.)
- Flip **naan**, then sprinkle **cheese** over top.
- Return to the oven and continue toasting until **cheese** is melted and **naan** is golden-brown, 2 min. (**NOTE:** For 4 ppl, switch baking sheet positions when you return naan to the oven.) (**TIP:** Keep an eye on naan so they don't burn!)



## Mix crema

- Add **sour cream, remaining lime zest** and **remaining lime juice** to a small bowl.
- Season with **salt** and **pepper**, then stir to combine. Set aside.



## Finish and serve

- Divide **naan** between plates. Top with **beef, veggies** and **salsa**.
- Dollop with **lime crema**.
- Squeeze a **lime wedge** over top, if desired.
- Use your hands or dig in with a knife and fork!

## Dinner Solved!