



Tex-Mex Veggie Tacos

with Charred Peppers

Veggie

Optional Spice

30 Minutes



Plant-Based Burger Patty



Flour Tortillas



Sweet Bell Pepper



Roma Tomato



Yellow Onion



Cilantro



Jalapeño



Tex-Mex Paste



White Wine Vinegar



Plant-Based Mayonnaise

HELLO JALAPEÑO

This medium-sized chili pepper can vary in spiciness!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 2 (dbl for 4 ppl):

- Mild: A quarter
- Medium: Half
- Spicy: All

Bust out

Medium bowl, measuring spoons, small pot, 2 small bowls, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Plant-Based Burger Patty	2	4
Flour Tortillas	6	12
Sweet Bell Pepper	160 g	320 g
Roma Tomato	80 g	160 g
Yellow Onion	56 g	113 g
Cilantro	7 g	7 g
Jalapeño 🌶️	1	2
Tex-Mex Paste	1 tbsp	2 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Plant-Based Mayonnaise	2 tbsp	4 tbsp
Sugar*	¾ tsp	1 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.

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1 Prep

- Core, then cut **pepper** into ¼-inch pieces.
- Roughly chop **cilantro**.
- Peel, then cut **half the onion** (whole onion for 4 ppl) into ¼-inch pieces.
- Cut **tomato** into ¼-inch pieces.
- Halve **jalapeño** lengthwise, removing seeds for less heat. Thinly slice **jalapeño** into ⅛-inch half-moons. (**TIP:** We suggest using gloves when prepping jalapeño.)



4 Cook protein

- Reheat the same pan over medium.
- When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **plant-based protein** and **onions**. Cook, breaking up **protein** into smaller pieces, until **onions** are tender and **protein** is golden-brown, 4-5 min. **
- Remove from heat, then stir in **Tex-Mex Paste** and ¼ **cup water** (dbl for 4 ppl). Season with **pepper**, to taste, then stir to combine.



2 Pickle jalapeños

- Add **vinegar**, a **quarter of the jalapeños**, **1 tbsp water** and ¾ **tsp sugar** (dbl both for 4 ppl) to a small pot. (**NOTE:** Reference heat guide.) Season with **salt**.
- Bring to a simmer over medium-high heat. Cook, stirring often, until **sugar** dissolves, 1-2 min.
- Remove from heat. Transfer **jalapeños**, including **liquid**, to a small bowl. Set aside in the fridge to cool.



5 Make cilantro mayo and salsa

- Meanwhile, add **mayo**, **half the cilantro** and **1 tsp pickling liquid** (dbl for 4 ppl) to another small bowl. Season with **salt** and **pepper**, then stir to combine.
- Combine **tomatoes**, **peppers**, **remaining cilantro** and **1 tbsp pickling liquid** (dbl for 4 ppl) in a medium bowl.



3 Char peppers

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **peppers**. Season with **salt** and **pepper**. Cook, stirring occasionally, until tender-crisp and "charred" or dark golden-brown in places, 3-4 min.
- Remove from heat, then transfer to a plate to cool.



6 Finish and serve

- Just before serving, wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)
- Divide **tortillas** between plates, then spread **cilantro mayo** onto **tortillas**. Top with **protein** and **salsa**.
- Drain **pickled jalapeños**, discarding any remaining pickling liquid. Sprinkle **pickled jalapeños** over tacos.

Dinner Solved!