



GROUND BEEF AND GUACAMOLE TACOS

with Radishes, Bell Pepper, and Southwestern Spices



HELLO RADISHES

Now's the season for enjoying this perky, peppery root veg

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 740



Red Bell Pepper



Lime



Avocado



Ground Beef



Southwest Spice Blend



Scallions



Radishes



Flour Tortillas
(Contains: Wheat)



Sour Cream
(Contains: Milk)

START STRONG


To save time on prep, make a taco bar! Bring the individual ingredients to the table and let everyone assemble their own tacos as they like.

BUST OUT

- Small bowl
- Large pan
- Aluminum foil
- Oil (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Red Bell Pepper 1 | 2
- Scallions 2 | 4
- Lime 1 | 2
- Radishes 3 | 6
- Avocado 1 | 2
- Flour Tortillas 6 | 12
- Ground Beef 8 oz | 16 oz
- Southwest Spice Blend  1 tsp | 2 tsp
- Sour Cream 4 TBSP | 8 TBSP

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 400 degrees (you can skip this if you'll be warming your tortillas in the microwave). Core, seed, and remove white ribs from **bell pepper**. Thinly slice crosswise. Trim and then thinly slice **scallions**, keeping greens and whites separate. Cut **lime** into wedges. Thinly slice **radishes**.



4 WARM TORTILLAS

While **peppers** cook, wrap **tortillas** in foil and place in oven to warm, about 5 minutes. (**TIP:** Alternatively, wrap the tortillas in a damp paper towel and microwave on high for 30 seconds.) Keep wrapped until ready to serve.



2 MAKE GUACAMOLE

Halve, pit, and scoop flesh from **avocado**. Chop roughly, then add to a small bowl, along with **1 TBSP scallion greens** and a squeeze of **lime** (to taste). Mash with fork until mostly smooth. Season with **salt** and **pepper**.



5 COOK BEEF

Add **ground beef** and **Southwest spice blend** to pan with peppers, breaking up meat into pieces with a spatula or wooden spoon. Cook, tossing, until browned and cooked through, 4-5 minutes. Carefully drain any excess grease from pan. Season with **salt**, **pepper**, and a squeeze of **lime**.



3 COOK PEPPERS

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **bell pepper** and cook, tossing, until softened and lightly charred, 5-6 minutes. Stir in **scallion whites** and cook until just softened, 1 minute. Season with **salt** and **pepper**.



6 ASSEMBLE TACOS

Spread **guacamole** on **tortillas**, then top each with **beef mixture**, **radishes**, a dollop of **sour cream**, and any remaining **scallion greens**. Serve with **lime wedges** for squeezing over on the side.

SO FRESH!

Tex-Mex goes Tex-Fresh with DIY guac and sliced radishes.