









# Mexican-Inspired Beef Tortilla Stacks

with Fresh Salsa and Lime Crema

Family Friendly 20-30 Minutes

 Swap	 Swap	 Double
		
Ground Turkey 250 g   500 g	Beyond Meat® 2   4	Ground Beef 500 g   1000 g

Customized Protein

+ Add

Swap

or

\*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



	
Ground Beef 250 g   500 g	Carrot 1   2
	
Corn Kernels 113 g   227 g	Mexican Seasoning 2 tbsp   4 tbsp
	
Sour Cream 1   2	Tomato 1   2
	
Flour Tortillas 6   12	Mozzarella Cheese, shredded ¾ cup   1 ½ cup
	
Lime 1   1	Cilantro 7 g   7 g
	
Tomato Sauce Base 2 tbsp   4 tbsp	

**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.

Ingredient quantities	56 g	113 g
	2 person	4 person

Pantry items | Salt, oil, pepper, sugar

Cooking utensils | Baking sheet, box grater, large non-stick pan, measuring cups, measuring spoons, medium bowl, parchment paper, small bowl, vegetable peeler, zester

1



## Prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Peel, then coarsely grate **carrot** using a box grater.
- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.
- Roughly chop **cilantro**.
- Cut **tomato** into ¼-inch pieces.

4



## Make salsa

- Meanwhile, add **tomatoes**, **half the lime juice**, **half the cilantro**, ½ **tsp** (1 **tsp**) **sugar** and ½ **tbsp** (1 **tbsp**) **oil** to a medium bowl.
- Season with **salt** and **pepper**, then stir to combine.

2



## Cook beef mixture

🔄 Swap | **Ground Turkey**

🔄 Swap | **Beyond Meat®**

\*2 Double | **Ground Beef**

- Heat a large non-stick pan over medium-high heat.
- When hot, add **beef** to the dry pan. Break up **beef** into smaller pieces.
- Add **carrots** and **corn**. Cook, stirring occasionally, until **veggies** are tender and no pink remains in **beef**, 4-5 min.\*\*
- Carefully drain and discard excess fat.
- Add **tomato sauce base** and **Mexican Seasoning**. Cook, stirring often, until fragrant, 1 min.
- Remove from heat, then stir in **half the cheese**.

5



## Make lime crema

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

3



## Assemble tortilla stacks

- Place 2 **tortillas** (4 tortillas for 4 ppl) on a parchment-lined baking sheet.
- Top **each tortilla** with ½ **cup beef mixture**, then spread into an even layer.
- Top with **another tortilla** and **another ½ cup beef mixture**, spread into an even layer.
- Top **each stack** with a **tortilla**. Sprinkle **remaining cheese** over top.
- Bake in the **middle** of the oven until **cheese** melts and **tortillas** are heated through, 5-7 min.

6



## Finish and serve

- Cut **tortilla stacks** into quarters.
- Divide between plates, then top with **lime crema** and **salsa**. Sprinkle **remaining cilantro** over top.
- Squeeze a **lime wedge** over top, if desired.

Measurements  
within steps

1 **tbsp** (2 **tbsp**) **oil**  
2 person 4 person Ingredient

## 2 | Cook turkey mixture

🔄 Swap | **Ground Turkey**

If you've opted to get **turkey**, add 1 **tbsp** (2 **tbsp**) **oil** to the pan, then add **turkey**. Break up **turkey** into smaller pieces. Add **carrots** and **corn**. Cook **turkey** in the same way the recipe instructs you to cook the **beef**\*\* Disregard instructions to drain excess fat.

## 2 | Cook Beyond Meat® mixture

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook and plate it the same way as the **beef**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.\*\* Disregard instructions to drain excess fat.

## 2 | Cook beef mixture

\*2 Double | **Ground Beef**

If you've opted for **double beef**, cook it in the same way the recipe instructs you to cook the **regular portion of beef**. Work in batches, if necessary.

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