



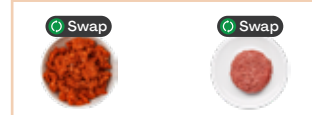
Midwest Beef 'n' Fixins Tacos

with Cheddar and Crema

25 Minutes

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](http://www.hellofresh.ca)



Chorizo Sausage, uncased
250 g | 500 g

Beyond Meat®
2 | 4



Ground Beef
250 g | 500 g



Flour Tortillas
6 | 12



Mexican Seasoning
1 tbsp | 2 tbsp



Tomato Sauce Base
2 tbsp | 4 tbsp



Tomato
1 | 2



Lime
1 | 2



Iceberg Lettuce Head
½ | 1



Cheddar Cheese, shredded
¼ cup | ½ cup



Sour Cream
1 | 2



Yellow Onion
1 | 2

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.

Pantry items | Sugar, salt, pepper

Cooking utensils | Large non-stick pan, measuring cups, measuring spoons, paper towels, small bowl, zester

1



Prep

- Before starting, wash and dry all produce.

- Peel, then cut **onion** into ½-inch pieces. (TIP: Do you like raw onions on your tacos? Set some aside before cooking the rest with beef in step 2.)
- Remove and discard outer layer of **iceberg lettuce**. Remove stem, cut **half the lettuce** into thin strips (use all the lettuce for 4 ppl).
- Core, then cut **tomato** into ½-inch pieces.
- Zest, then juice **half the lime**. Cut **remaining lime** into wedges.

4



Warm tortillas

- Just before serving, wrap **tortillas** in paper towels.
- Microwave until pliable and warmed through, 30 sec-1 min.

2



Cook onions and beef

🔄 Swap | **Chorizo Sausage**

🔄 Swap | **Beyond Meat®**

- Heat a large non-stick pan over medium-high heat.
- When hot, add **beef** to the dry pan. Break **beef** into smaller pieces.
- Add **onions**. Season with **salt** and **pepper**. Cook, stirring occasionally, until **onions** are tender and **beef** is cooked through, 4-5 min.**
- Add **tomato sauce base** and **Mexican Seasoning**. Stir to combine.
- Add ½ **cup** (½ cup) **water**, then bring to a simmer.
- Cook, stirring often, until **sauce** thickens slightly, 1-2 min.

5



Finish and serve

- Divide **tortillas** between plates.
- Spread **lime crema** onto **tortillas**.
- Top with **beef**, **tomatoes**, **lettuce**, **cheese**, and **raw onions**, if desired.
- Squeeze a **lime wedge** over top, if desired.

3



Make lime crema

- Meanwhile, add **sour cream**, **lime zest**, **1 tsp** (2 tsp) **lime juice** and ⅛ **tsp** (¼ tsp) **sugar** to a small bowl.
- Season with **salt** and **pepper**, then stir to combine.

Measurements
within steps

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

2 | Cook onions and chorizo

🔄 Swap | **Chorizo Sausage**

If you've opted to get **chorizo**, cook it in the same way the recipe instructs you to cook the **beef****

2 | Cook onions and Beyond Meat®

🔄 Swap | **Beyond Meat®**

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

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