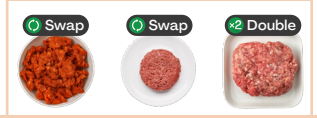




Mexican-Inspired Beef Tortilla Stacks

with Fresh Salsa and Lime Crema

Family Friendly 20-30 Minutes



Chorizo Sausage, uncased 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 cups
- 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.

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 | **Chorizo Sausage**

🔄 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 and bake 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 chorizo mixture

🔄 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 Beyond Meat® mixture

🔄 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.** 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.