















Beef Taco Flatbreads

with Lime-Ranch Greens Salad

March Break

25 Minutes



-  Ground Beef
250 g | 500 g
-  Flatbread
2 | 4
-  Monterey Jack Cheese, shredded
1 cup | 2 cup
-  Enchilada Spice Blend
1 tbsp | 2 tbsp
-  Baby Tomatoes
113 g | 227 g
-  Spring Mix
56 g | 113 g
-  Green Onion
2 | 4
-  Ranch Dressing
2 tbsp | 4 tbsp
-  Lime
1 | 1
-  Chipotle Sauce
2 tbsp | 4 tbsp
-  Tomato Sauce Base
2 tbsp | 4 tbsp
-  Tex-Mex Paste
1 tbsp | 2tbsp

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.

1



Prep and cook filling

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Thinly slice **green onions**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **beef** to the dry pan. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. ** Season with **salt and pepper**.
- Carefully drain and discard excess fat, if desired.
- Add **Enchilada Spice Blend**, **half the green onions** and **2 tsp** (4 tsp) **water**. Cook, stirring often, until fragrant, 1-2 min.
- Remove the pan from heat.

4



Prep

- Meanwhile, halve **tomatoes**.
- Zest, then juice **half the lime** (whole lime for 4 ppl).
- Cut **remaining lime** into wedges.

2



Toast flatbreads

- Meanwhile, arrange **flatbreads** on a foil-lined baking sheet. (NOTE: For 4 ppl, use 2 foil-lined baking sheets.)
- Toast **flatbreads** in the **middle** of the oven until softened, 2-3 min. (NOTE: For 4 ppl, toast one sheet at a time.) (TIP: Keep an eye on flatbreads so they don't burn!)
- Meanwhile, stir **tomato sauce base** and **Tex-Mex paste** together in a small bowl. Set aside.

5



Make dressing and toss salad

- Meanwhile, add **ranch dressing**, **lime zest** and **2 tsp** (4 tsp) **lime juice** to a large bowl. Season with **salt** and **pepper**, then stir to combine.
- Add **spring mix** and **tomatoes** to the bowl, then toss to combine.
- Set aside.

3



Assemble and broil flatbreads

- Carefully flip **flatbreads**.
- Evenly **spread tomato-Tex-Mex paste mixture** across **flatbreads**.
- Top with **beef mixture**, then sprinkle with **cheese**.
- Broil in the **middle** of the oven until **cheese** melts, 3-4 min. (NOTE: For 4 ppl, broil one sheet at a time.) (TIP: Keep an eye on flatbreads so they don't burn!)

6



Finish and serve

- Stir together **chipotle sauce** and $\frac{1}{2}$ **tbsp** (1 **tbsp**) **water** in another small bowl. Drizzle over **flatbreads**.
- Sprinkle **remaining green onions** over **flatbreads**.
- Cut **beef taco flatbreads** into pieces, then divide between plates.
- Serve **salad** on the side.

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



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