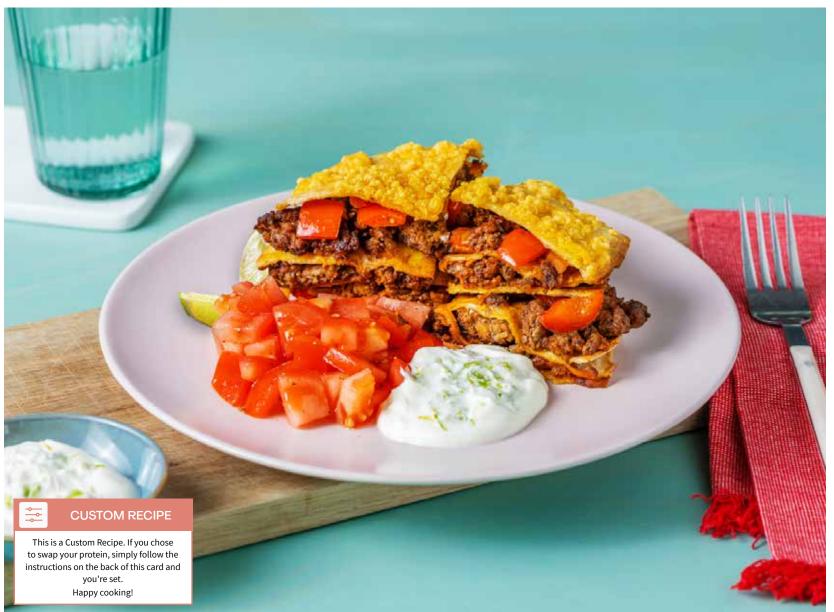


Mexican-Inspired Beef and Veggie Tortilla Stack

with Fresh Salsa and Lime Crema

Family Friendly 25 Minutes











Carrot



Sweet Bell Pepper



Mexican Seasoning





Roma Tomato



Flour Tortillas, 6-inch



Cheddar Cheese, shredded



Start here

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

Bust out

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

Ingredients

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	2 Person	4 Person
Ground Beef	250 g	500 g
	250 g	500 g
Carrot	170 g	340 g
Sweet Bell Pepper	160 g	320 g
Mexican Seasoning	1 tbsp	2 tbsp
Sour Cream	6 tbsp	12 tbsp
Roma Tomato	80 g	160 g
Flour Tortillas, 6-inch	6	12
Cheddar Cheese, shredded	1 cup	2 cups
Lime	1	1
Sugar*	½ tsp	1 tsp
Oil*		

Salt and Pepper*

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.

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Prep

Make salsa

combine.

While tortilla stack bakes, add tomatoes,

oil (dbl both for 4 ppl) to a medium bowl.

Season with salt and pepper, then stir to

half the lime juice, ½ tsp sugar and ½ tbsp

Peel, then coarsely grate **carrot** using a box grater. Cut tomato into ½-inch pieces. Core, then cut **pepper** into ½-inch pieces. Zest, then juice half the lime (whole lime for 4 ppl). Cut any **remaining lime** into wedges.



Cook beef mixture

Heat a large non-stick pan over medium-high heat. When hot, add 1/2 tbsp oil (dbl for 4 ppl), then **beef**. Break up **beef** into smaller pieces. Add **peppers** and **carrots**. Cook, stirring occasionally, until **veggies** are tender and no pink remains in **beef**, 4-5 min.** Carefully drain and discard excess fat. Add Mexican Seasoning. Cook, stirring often, until fragrant, 1 min. Remove the pan from heat, then stir in half the cheese. Season with salt and pepper.



CUSTOM RECIPE

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



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.



Assemble tortilla stack

Place one tortilla on a parchment-lined baking sheet. Top with 1/3 cup beef mixture, then spread into an even layer. Top with another tortilla and repeat until all the beef mixture is used up, finishing with a tortilla on top. (NOTE: For 4 ppl, assemble 2 stacks.) Sprinkle **remaining cheese** over top. Bake in the **middle** of the oven until **cheese** melts and tortillas are heated through, 5-7 min.



Finish and serve

Using a serrated knife, cut tortilla stack into wedges (like a cake). Divide wedges between plates, then top with lime crema and salsa. Squeeze over a lime wedge, if desired.



^{*} Pantry items

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