



Saucy Beef Tacos

with Salsa Rice and Feta

Family Friendly

30 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set. Happy cooking!



Ground Beef



Minced Turkey



Flour Tortillas, 6-inch



Tomato Sauce Base



Mexican Seasoning



Feta Cheese, crumbled



Garlic, cloves



Yellow Onion



Lime



Enchilada Spice Blend



Tomato Salsa



Jasmine Rice



Green Bell Pepper

HELLO FETA CHEESE

This Greek cheese is aged in brine, giving it a salty kick!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, medium pot, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Minced Turkey	250 g	500 g
Flour Tortillas, 6-inch	6	12
Tomato Sauce Base	2 tbsp	4 tbsp
Mexican Seasoning	2 tbsp	4 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Garlic, cloves	2	4
Yellow Onion	113 g	226 g
Lime	1	2
Enchilada Spice Blend	1 tbsp	2 tbsp
Tomato Salsa	½ cup	1 cup
Jasmine Rice	¾ cup	1 ½ cups
Green Bell Pepper	200 g	400 g
Oil*		
Salt and Pepper*		

* Pantry items

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

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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Cook salsa rice

Heat a medium pot over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **Enchilada Spice Blend**. Cook, stirring frequently, until slightly fragrant, 1-2 min. Add **rice**, **1 ¼ cups water** and **¼ tsp salt** (dbl both for 4 ppl) and bring to a boil over high heat. Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove the pot from heat, then stir in **salsa**. Set aside, still covered.



Finish beef filling

Add **tomato sauce base**, **lime juice** and **½ cup water** (dbl for 4 ppl) to the pan, then stir to combine. Bring to a boil over high. Once boiling, reduce heat to medium-low. Season with **salt** and **pepper**. Cook, stirring occasionally, until **sauce** thickens, 3-4 min.



Prep

While **rice** cooks, juice **half the lime**. Cut **remaining lime** into wedges. Peel, then mince or grate **garlic**. Peel, then cut **onion** into ¼-inch pieces. Core, then cut **pepper** into ¼-inch pieces.



Warm tortillas

While **sauce** cooks, wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)



Start beef filling

Heat a large non-stick pan over medium-high heat. When hot, add **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. **** Carefully drain and discard excess fat.** Add **Mexican Seasoning**, **onions**, **peppers** and **garlic**. Season with **salt** and **pepper**. Cook, stirring often, until **veggies** soften slightly, 2-3 min.

 **CUSTOM RECIPE**

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



Finish and serve

Divide **tortillas** between plates. Top **tortillas** with **salsa rice**, then **beef filling**. Sprinkle **feta** over top. Squeeze over a **lime wedge**, if desired. Serve **remaining salsa rice** alongside.

Dinner Solved!