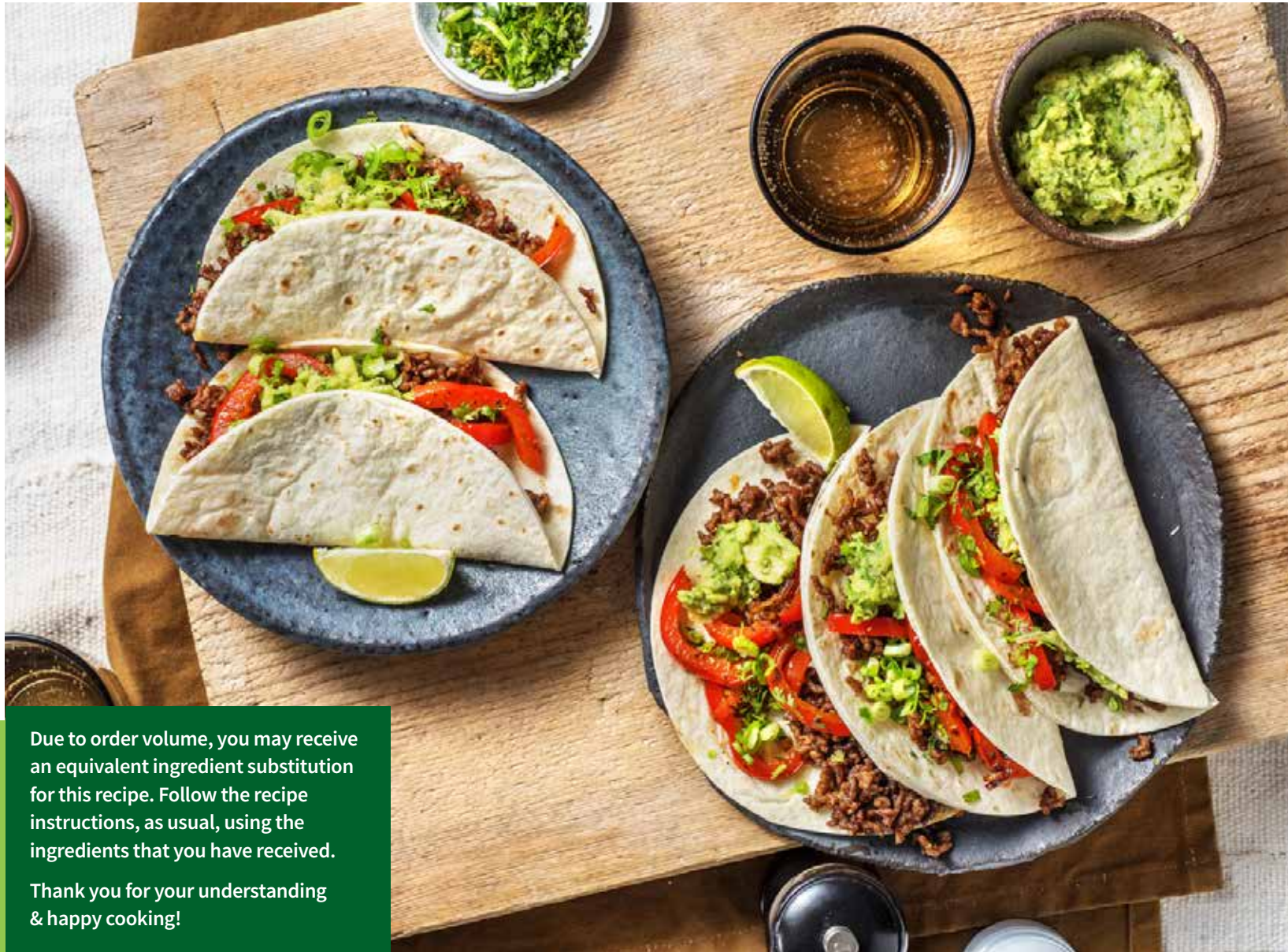




# Smoky Beef Tacos

with Sautéed Peppers and Guacamole

**FAMILY** 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

- Ground Beef
- Green Onions
- Cilantro
- Sweet Bell Pepper
- Lime
- Avocado
- Shallot
- Mexican Seasoning
- Flour Tortillas
- Cheddar Cheese, shredded
- Smoked Paprika

**HELLO TACOS**

*This popular Tex-Mex dish is a family favourite*

# START HERE

Before starting, wash and dry all produce.

If desired, warm tortillas by wrapping them in paper towel and microwaving for 30 sec - 1 min. If you don't have a microwave, wrap tortillas in foil and warm them in the oven for 5 min at 425°F.

## Bust Out

Large Non-Stick Pan, Medium Bowl, Large Bowl, Potato Masher, Measuring Spoons

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Green Onions	2	2
Cilantro	7 g	14 g
Sweet Bell Pepper	160 g	320 g
Lime	1	2
Avocado	1	2
Shallot	50 g	100 g
Mexican Seasoning	1 tbsp	2 tbsp
Flour Tortillas	6	12
Cheddar Cheese, shredded	½ cup	1 cup
Smoked Paprika	1 ½ tsp	1 ½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## 1. PREP

Roughly chop **cilantro**. Core, then cut **peppers** into thin strips. Juice **half the lime**, then cut **remaining lime** into wedges. Peel **shallots**, then thinly slice **shallots** and **green onions**.



## 4. COOK BEEF

Add **beef** to the same pan. Cook, breaking up **beef** into smaller pieces, until almost cooked through, 3-4 min. Drain any **excess fat** and return **beef** to the pan. Add **smoked paprika** and **remaining Mexican seasoning**. Cook, stirring often, until fragrant, 1-2 min.\*\* Remove pan from heat, add **veggies** to **beef** and stir until combined. Season with **salt** and **pepper**.



## 2. MAKE GUACAMOLE

Halve and pit **avocados**. Scoop **avocado flesh** into a medium bowl. Using a masher, mash in **half the cilantro**, **half the green onions** and **½ tbsp lime juice** (dbl for 4 ppl), until smooth. Season with **salt** and **pepper**. Set aside. (**TIP**: Taste and add more lime juice, 1 tsp at a time, for tangier guacamole!)



## 5. FINISH AND SERVE

Divide **beef and veggie mixture** between **tortillas**. Dollop with **guacamole**. Sprinkle over **cheese**, then **remaining cilantro** and **remaining green onions**. Squeeze over a **lime wedge**, if desired.

# Dinner Solved!



## 3. COOK VEGGIES

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **peppers**. Cook, stirring occasionally, until softened, 2-3 min. Add the **shallots** and **half the Mexican seasoning**. Cook, stirring occasionally, until fragrant, 1-2 min. Transfer **veggies** to a large bowl.