



# BEEF TACO FLATBREADS

with Poblano and Jalapeño Peppers plus Two Kinds of Cheese



**HELLO**  
**TACO FLATBREADS**  
Southwestern-style toppings on a toasty crust is the ultimate food mash-up.

**PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 1160**

-  Roma Tomato
-  Cilantro
-  Ground Beef
-  Flatbreads  
(Contains: Wheat)
-  Hot Sauce
-  Monterey Jack Cheese  
(Contains: Milk)
-  Poblano Pepper
-  Jalapeño
-  Southwest Spice Blend
-  Mexican Cheese Blend  
(Contains: Milk)
-  Sour Cream  
(Contains: Milk)



## START STRONG

In Step 6, we ask you to thin your crema with a 1 ½ TBSP of water so that it reaches the perfect pouring consistency. If you've got a lime or lemon on hand, simply squeeze the same amount of juice in for a punchy flavor.

## BUST OUT

- Aluminum foil
- Baking sheet
- Medium pan
- Small bowl
- Vegetable oil (2 tsp | 4 tsp)
- Olive oil (1 tsp | 2 tsp)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- |                         |                 |
|-------------------------|-----------------|
| • Roma Tomato           | 1   2           |
| • Poblano Pepper        | 1   2           |
| • Cilantro              | ¼ oz   ½ oz     |
| • Jalapeño 🌶️           | 1   1           |
| • Ground Beef           | 10 oz   20 oz   |
| • Southwest Spice Blend | 1 TBSP   2 TBSP |
| • Flatbreads            | 2   4           |
| • Mexican Cheese Blend  | ½ Cup   1 Cup   |
| • Monterey Jack Cheese  | ¼ Cup   ½ Cup   |
| • Sour Cream            | 4 TBSP   8 TBSP |
| • Hot Sauce 🌶️          | 1 tsp   2 tsp   |

## WINE CLUB

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## 1 PREP

Adjust oven rack to middle position and place an aluminum-foil-lined baking sheet inside. Preheat oven to 450 degrees. **Wash and dry all produce.** Finely chop **tomato**. Core and seed **poblano**, then cut into ¼-inch squares. Finely chop **cilantro**. Slice **jalapeño** into thin rounds (remove ribs and seeds for less heat).



## 4 TOAST FLATBREADS

While beef cooks, remove baking sheet from oven and place **flatbreads** on it. Drizzle flatbreads with **olive oil** and season with **salt** and **pepper**. Toast in oven until golden brown and slightly crisp, 2-4 minutes. **TIP:** Keep an eye out for any burning.



## 2 CHAR POBLANO

Heat a drizzle of **oil** in a medium pan over high heat. Once hot, add **poblano** and cook, tossing, until lightly charred, 3-4 minutes. Season with **salt** and **pepper**. Remove from pan and set aside. Reduce heat under pan to medium high and add another drizzle of oil.



## 5 ADD TOPPINGS

Remove sheet with **flatbreads** from oven, then sprinkle each flatbread evenly with a layer of **beef mixture**. Scatter both **cheeses** over each. Return to oven and bake until cheeses melt, about 2 minutes.



## 3 COOK BEEF

Add **beef** to same pan and season with plenty of **salt** and **pepper**. Cook until browned, 4-5 minutes, while breaking up meat into pieces. Add **poblano**, **tomato**, and **2 tsp Southwest Spice** (save the rest for the crema) and toss until well combined. Season with salt and pepper. Remove pan from heat.



## 6 MAKE CREMA AND FINISH

In a small bowl, stir together **sour cream**, remaining **Southwest spice**, and **1 ½ TBSP water**. Season with **salt** and **pepper**. Drizzle mixture over **flatbreads**. Drizzle **hot sauce** over (to taste). Sprinkle with **cilantro** and as much **jalapeño** as you like. Cut into slices and serve.

## MIND-BLOWING!

Tacos *and* a cheesy crust? Talk about the best of both worlds!

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