



HALL OF FAME

# PINEAPPLE POBLANO BEEF TACOS

with Lime Crema, Cilantro, and Warm Spices



## HELLO HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 680**



Red Onion



Roma Tomatoes



Limes



Sour Cream  
(Contains: Milk)



Ground Beef



Poblano Peppers



Cilantro



Pineapple



Taco Spice Blend



Flour Tortillas  
(Contains: Wheat)

## START STRONG


For all the young taco chefs in training: let kids help with tasks like mixing the salsa and crema, as well as assembling everything inside the tortillas.

## BUST OUT

- Strainer
- Medium bowl
- Small bowl
- Large pan
- Paper towel
- Vegetable oil (1 TBSP)

## INGREDIENTS

Ingredient 4-person

- |  |        |
|--|--------|
| • Red Onion  | 1      |
| • Poblano Peppers  | 2      |
| • Roma Tomatoes  | 4      |
| • Cilantro   | ½ oz   |
| • Limes  | 2      |
| • Pineapple  | 8 oz   |
| • Sour Cream   | 8 TBSP |
| • Taco Spice Blend  | 2 TBSP |
| • Ground Beef  | 20 oz  |
| • Flour Tortillas  | 12     |

## HELLO WINE



PAIR WITH  
Stemwinder Mendoza  
Malbec, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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## 1 PREP

Wash and dry all produce. Halve, peel, and finely dice **onion**. Core and seed **poblanos**, then cut into ½-inch squares. Core and seed **tomatoes**, then cut into ½-inch cubes. Roughly chop **cilantro**. Halve one **lime**; cut other into wedges for serving. Drain **pineapple**, reserving juice; roughly chop fruit.



## 4 COOK BEEF

Add **beef** to pan, breaking up meat into pieces. Season with **salt, pepper**, and remaining **taco spice**. Cook, tossing occasionally, until browned and cooked through, 3-4 minutes. (**TIP:** Carefully pour out any excess grease in pan if mixture seems oily.) Stir in reserved **pineapple juice** and remove pan from heat.



## 2 MAKE SALSA AND CREMA

Combine **2 TBSP onion**, ½ cup **poblanos, tomatoes**, half the **cilantro**, **pineapple**, and a squeeze of **lime** in a medium bowl. In a separate small bowl, combine **sour cream** with a squeeze of lime. Season with **salt, pepper**, and more lime to taste.



## 5 WARM TORTILLAS

While beef cooks, wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds.



## 3 COOK VEGGIES

Heat **1 TBSP oil** in a large pan over medium-high heat. Add remaining **onion** and **poblanos**. Season with **salt, pepper**, and half the **taco spice**. Cook, tossing, until softened, about 2 minutes.



## 6 ASSEMBLE AND SERVE

Divide **beef mixture** between **tortillas**. Spoon **salsa** and **crema** over. Sprinkle with remaining **cilantro**. Serve with **lime wedges** on the side for squeezing over.

## FRESH TALK

If you could trade places with anyone, who would it be and why?

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