



Beef Masala-Style Tacos

with Cucumber Raita and Chili-Cilantro Oil

Quick

Spicy

25 Minutes



Ground Beef



Indian Spice Mix



Garlic Puree



Onion, chopped



Tomato Sauce Base



Mini Cucumber



Greek Yogurt



Cilantro



Red Chili Pepper



Baby Spinach



Lime



Flour Tortillas, 6-inch



Roma Tomato

HELLO INDIAN SPICE MIX

A warming blend of sweet, aromatic and zesty spices!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 3 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust out

Medium bowl, measuring spoons, zester, box grater, large bowl, small bowl, measuring cups, large non-stick pan, paper towels, whisk

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Indian Spice Mix	2 tbsp	4 tbsp
Garlic Puree	1 tbsp	2 tbsp
Onion, chopped	56 g	113 g
Tomato Sauce Base	2 tbsp	4 tbsp
Mini Cucumber	66 g	132 g
Greek Yogurt	100 ml	200 ml
Cilantro	7 g	14 g
Red Chili Pepper 🌶️	1	2
Baby Spinach	113 g	227 g
Lime	1	1
Flour Tortillas, 6-inch	6	12
Roma Tomato	80 g	60 g
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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Prep

Roughly chop **cilantro**. Finely chop **chili**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping chilis!) Coarsely grate **one cucumber** (dbl for 4 ppl). Cut **remaining cucumber** into ¼-inch rounds. Cut **tomato** into ¼-inch pieces. Zest, then juice **lime**.



Make salad

Whisk together **1 tbsp lime juice**, **½ tsp sugar** and **2 tbsp oil** (dbl all for 4 ppl) in a large bowl. Add **spinach** and **cucumber rounds**. Season with **salt and pepper**, then toss to combine.



Cook beef filling

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl) then **beef** and **onions**. Cook, stirring occasionally, until **onions** are soft and **beef** is cooked through, 4-6 min.** Carefully drain and discard excess fat. Season with **salt and pepper**. Add the **Indian Spice Mix**, **tomato sauce base**, **garlic puree** and **¼ cup water** (dbl for 4 ppl). Cook stirring occasionally, until **sauce** is slightly thickened, 2-3 min.



Warm tortillas

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!)



Make chili oil and raita

While **beef filling** cooks, combine **cilantro**, **lime zest**, **½ tsp chili** and **½ tbsp oil** (dbl for 4 ppl) in a small bowl. (**NOTE:** Reference heat guide.) Set aside. Add **yogurt**, **½ tsp sugar** (dbl for 4 ppl) and **grated cucumber** to a medium bowl. Season with **salt and pepper**, then stir to combine. Set aside.



Finish and serve

Divide **beef filling** between **tortillas**. Top with **cucumber raita**, **tomatoes** and **chili-cilantro oil**. Divide **tacos** and **salad** between plates.

Dinner Solved!