



Beef Taco Flatbreads

with Zippy Mixed Greens Salad

Family Friendly

Optional Spice

30 Minutes



Ground Beef



Flatbread



Monterey Jack
Cheese, shredded



Mexican Seasoning



Roma Tomato



Spring Mix



Marinara Sauce



Green Onion



Ranch Dressing



Lime



Chipotle Sauce

HELLO MEXICAN SEASONING

Smoky, sweet and spicy combined for the perfect Tex-Mex flavour!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, zester, aluminum foil, large bowl, 2 small bowls, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Flatbread	2	4
Monterey Jack Cheese, shredded	1 cup	2 cups
Mexican Seasoning	2 tbsp	4 tbsp
Roma Tomato	160 g	320 g
Spring Mix	56 g	113 g
Marinara Sauce	½ cup	1 cup
Green Onion	2	4
Ranch Dressing	2 tbsp	4 tbsp
Lime	1	2
Chipotle Sauce 🌶️	2 tbsp	4 tbsp
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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Prep and cook filling

- Thinly slice **green onions**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **beef** to the dry pan. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. ** Season with **salt and pepper**.
- Carefully drain and discard excess fat.
- Add **Mexican Seasoning** and **half the green onions**. Cook, stirring often, until fragrant, 1-2 min.
- Remove the pan from heat.



Prep

- Meanwhile, cut **tomatoes** into ½-inch pieces.
- Zest, then juice **half the lime**. Cut **remaining lime** into wedges.



Toast flatbreads

- Meanwhile, arrange **flatbreads** on a foil-lined baking sheet. (NOTE: For 4 ppl, use 2 foil-lined baking sheets.)
- Toast **flatbreads** in the **middle** of the oven until softened, 2-3 min. (NOTE: For 4 ppl, toast one sheet at a time.) (TIP: Keep an eye on flatbreads so they don't burn!)



Make dressing and toss salad

- Meanwhile, add **ranch dressing**, **lime zest** and **2 tsp lime juice** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine.
- Add **spring mix** and **tomatoes** to a large bowl. Drizzle **half the lime-ranch dressing** over top, then toss to combine.
- Set aside.



Assemble and broil flatbreads

- Carefully flip **flatbreads**.
- Evenly spread **marinara sauce** across **flatbreads**.
- Top with **beef mixture**, then sprinkle with **cheese**.
- Broil in the **middle** of the oven until **cheese** melts, 3-4 min. (NOTE: For 4 ppl, broil one sheet at a time.) (TIP: Keep an eye on flatbreads so they don't burn!)



Finish and serve

- Stir together **chipotle sauce** and **½ tsp water** (dbl for 4 ppl) in another small bowl.
- Sprinkle **remaining green onions** over **flatbreads**.
- Cut **beef taco flatbreads** into pieces, then divide between plates.
- Serve **remaining lime-ranch dressing** and **chipotle sauce** alongside for dipping.
- Serve **salad** on the side.

Dinner Solved!