

Smart Meal 20 Minutes

☆ Customized Protein + Add ○ Swap or ∞ Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, **visit hellofresh.ca**





Ground Pork 250 g | 500 g Plant-Based Protein Shreds 200 g | 400 g



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.



Pantry items | Oil, salt, pepper

Cooking utensils | Baking sheet, measuring spoons, small bowl, large non-stick pan



Roast sweet potato rounds

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Garlic Guide for Step 5: • Mild: ¹/₈ tsp (¹/₄ tsp) • Medium: ¹/₄ tsp (¹/₂ tsp) • Extra: 1/2 tsp (1 tsp)
- Cut sweet potatoes into 1/4-inch rounds.
- Add sweet potatoes and 1 tbsp oil to an unlined baking sheet. (NOTE: For 4 ppl, use 2 unlined baking sheets, with 1 tbsp oil per sheet.)
- Season with salt and pepper, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and goldenbrown, 16-18 min. (NOTE: For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



- Reheat the same pan over medium-high.
- Add 1/2 tbsp (1 tbsp) oil, then onions and **peppers**. Cook, stirring occasionally, until veggies soften slightly, 3-4 min.
- Season with salt, pepper and remaining Enchilada Spice Blend. Cook, stirring occasionally, until veggies are tender-crisp, 2-3 min.

Add beef, then toss to combine.





Prep

- Meanwhile, core, then cut pepper into ¹/₄-inch slices.
- Peel, then cut **onion** into ¹/₄-inch slices.
- Peel, then mince or grate garlic.
- Roughly chop chives.

5



Cook beef

🚫 Swap | Ground Pork

🔿 Swap | Protein Shreds

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add ½ tbsp (1 tbsp) oil, then **beef**.
- Cook, breaking up beef into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat.
- Add half the garlic and half the Enchilada Spice Blend. Cook, stirring often, until fragrant, 1 min.
- Season with salt and pepper.
- Transfer beef to a plate.



Finish and serve

- Arrange sweet potato rounds on plates in a single layer. Top with veggies and beef, then **cheese**.
- Dollop chive crema over top.
- Sprinkle with remaining chives.



3 | Cook pork

Swap | Ground Pork

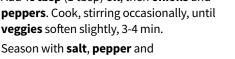
If you've opted to get **pork**, cook it in the same way the recipe instructs you to cook the beef.**

3 Cook plant-based protein shreds

🚫 Swap | Protein Shreds

If you've opted to get **protein shreds**, cook and plate it the same way the recipe instructs you to cook and plate the **beef**, tossing occasionally until cooked through, 6-8 min.** Disregard instructions to drain excess fat.







- ¹/₂ tsp (1 tsp) vinegar and remaining garlic to a small bowl. (NOTE: Reference garlic guide.)
- Season with salt and pepper, then stir to combine.



