

# Carb Smart Tex-Mex Beef Lettuce Wraps

with Tomato-Jalapeño Salsa and Chipotle Drizzle

**Smart Meal** 

Spicy

20 Minutes





🚫 Swap)

Pork 250 g | 500 g

Customized Protein Add







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 🎥







250 g | 500 g







Tomato 1 | 2

Jalapeño 🤳 1 | 2



Green Onion



1 | 2

Crispy Shallots 28 g | 56 g



Cheddar Cheese, shredded



¼ cup | ½ cup

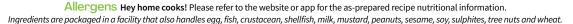
2 tbsp | 4 tbsp



Tex-Mex Paste 1 tbsp | 2 tbsp



Red Wine Vinegar 1 tbsp | 2 tbsp



**Cooking utensils** | Medium bowl, measuring spoons, whisk, large non-stick pan



### Prep

- Before starting, wash and dry all produce.
- Core, then finely chop jalapeño, removing seeds for less heat. (TIP: We suggest using gloves when prepping jalapeños!)
- Remove any damaged outer leaves of the **lettuce**, then cut in half.
- Separate half the lettuce leaves (all the leaves for 4 ppl) from the core. Set aside.
- Cut tomato into 1/4-inch pieces.
- Thinly slice green onion.



# Cook beef

🗘 Swap | Ground Pork

#### O Swap | Beyond Meat®

- 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.



## Flavour beef

- Add Tex-Mex paste and 1 tbsp (2 tbsp) water to the beef. Cook, stirring often, until fragrant, 30 sec. Season with **salt** and pepper.
- Remove from heat.



# 2 | Cook Beyond Meat®

Swap | Ground Pork

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

Measurements

2 | Cook pork

within steps

the beef.\*\*

#### Swap | Beyond Meat®

If you've opted to get **Beyond Meat**®, season it in the same way the recipe instructs you to season the beef. To cook Beyond Meat®, pan-fry over medium-high heat, breaking up patties into bite-sized pieces, until crispy, 5-6 min.\*\* Follow the rest of the recipe as written.

1 tbsp

(2 tbsp)

oil



#### Make salsa

- Meanwhile, add vinegar, 1 tbsp (2 tbsp) oil and ½ tsp (1 tsp) sugar to a medium bowl. Season with salt and pepper, then whisk to combine.
- Add tomatoes, jalapeños and green onions to the bowl with **dressing**, then toss to combine.



#### Finish and serve

- Divide lettuce leaves between plates, then fill with **beef mixture**. (TIP: Double up on the lettuce leaves for a studier wrap, if desired). Top with tomato-jalapeño salsa.
- Drizzle with chipotle sauce.
- Sprinkle cheese and crispy shallots over top.

