



# Lamb Tacos and Fresh Pico de Gallo with Spring Mix Salad

Family Friendly

30 Minutes



Ground Lamb



Garlic



Shallot



Mexican Seasoning



Roma Tomato



Cilantro



Lime



Spring Mix



Flour Tortillas, 6-inch



Sour Cream

HELLO MEXICAN SEASONING

*Our Mexican Seasoning is the perfect blend of chili, cumin, garlic, paprika, oregano and chipotle*

## Start here

Before starting, wash and dry all produce.

## Bust Out

Measuring spoons, zester, large bowl, 2 small bowls, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Garlic	6 g	12 g
Shallot	50 g	100 g
Mexican Seasoning	1 tbsp	2 tbsp
Roma Tomato	160 g	320 g
Cilantro	7 g	14 g
Lime	1	2
Spring Mix	56 g	113 g
Flour Tortillas, 6-inch	6	12
Sour Cream	3 tbsp	6 tbsp
Sugar*	1 tsp	2 tsp
Oil*		

Salt and Pepper\*

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°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.*

## Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



## Prep

Cut **tomatoes** into ¼-inch pieces. Zest, then juice **lime**. Finely chop **cilantro**. Peel, then mince the **shallot**. Peel, then mince or grate **garlic**.



## Make salad

Whisk together **remaining lime juice**, **1 tsp sugar** and **1 ½ tbsp oil** (dbl both for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Add the **spring mix** and **remaining tomatoes**. Toss to combine.



## Cook filling

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **shallots**, **lamb**, **garlic** and **Mexican Seasoning**. Cook, breaking up **lamb** into smaller pieces, until no pink remains, 4-5 min. \*\* Remove the pan from the heat. Season with **salt** and **pepper**.



## Warm tortillas and make crema

Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (NOTE: You can skip this part of the step if you don't want to warm the tortillas!) Stir together **sour cream** and **lime zest** in another small bowl. Season with **salt** and **pepper**.



## Make pico de gallo

While the **filling** cooks, add **cilantro**, **half the tomatoes** and **half the lime juice** to a small bowl. Season with **salt** and **pepper**, then toss to coat. Set aside.



## Finish and serve

Fill the **tortillas** with the **lamb mixture**. Top with the **pico de gallo**, and **lime crema**. Serve with the **salad** on the side.

## Dinner Solved!