



Mexican Beef and Veggie Tortilla Stack

with Fresh Salsa and Lime Crema

Family 30 Minutes



Ground Beef



Carrot



Corn Kernels



Mexican Seasoning



Cilantro



Sour Cream



Roma Tomato



Flour Tortillas



Cheddar Cheese, shredded



Lime

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO MEXICAN SEASONING

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

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

Baking sheet, medium bowl, vegetable peeler, microplane/zester, measuring spoons, serrated knife, parchment paper, small bowl, measuring cups, large non-stick pan, box grater

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Carrot	170 g	340 g
Corn Kernels	56 g	113 g
Mexican Seasoning	1 tbsp	2 tbsp
Cilantro	7 g	14 g
Sour Cream	6 tbsp	12 tbsp
Roma Tomato	80 g	160 g
Flour Tortillas	6	12
Cheddar Cheese, shredded	1 cup	2 cup
Lime	1	1
Sugar*	½ tsp	1 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

Peel, then coarsely grate **carrots** using a box grater. Cut **tomatoes** into ½-inch pieces. Zest, then juice **half the lime**. Cut **remaining lime** into wedges. (**NOTE:** Whole lime for 4ppl.) Roughly chop **cilantro**.



Make salsa

Stir together **tomatoes**, **half the lime juice**, **half the cilantro**, **½ tsp sugar** and **½ tbsp oil** (dbl both for 4ppl) in a medium bowl. Season with **salt** and **pepper**.



Cook beef & carrots

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then **beef** and **carrots**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. ** Add **Mexican seasoning** and **corn**. Cook, stirring often, until fragrant, 1 min. Remove pan from heat, then stir in **half the cheese**. Season with **salt** and **pepper**.



Make lime crema

Stir together **sour cream**, **lime zest** and **remaining lime juice** in a small bowl. Season with **salt** and **pepper**.



Assemble tortilla stack

Arrange a **tortilla** on a parchment-lined baking sheet. Top with **½ cup of the beef mixture** and spread in an even layer. Top with another **tortilla** and repeat until all the **beef mixture** is used up, finishing with a **tortilla**. (**NOTE:** Assemble 1 stack for 2ppl or 2 stacks for 4ppl.) Sprinkle with **remaining cheese**. Bake in the **middle** of the oven until **tortillas** are heated through and **cheese** melts, 5-7 min.



Finish & serve

Using a serrated knife, cut **tortilla stack** into wedges (like a cake). Divide **wedges** between plates and top with **lime crema** and **salsa**. Sprinkle with **remaining cilantro** and squeeze over a **lime wedge**, if desired.

Dinner Solved!