



# Mexican Beef and Veggie Tortilla Stack

with Fresh Salsa and Lime Crema

Family Friendly

30 Minutes



Ground Beef



Carrot



Canned Corn



Mexican Seasoning



Cilantro



Sour Cream



Roma Tomato



Flour Tortillas, 6-inch



Cheddar Cheese,  
shredded



Lime

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, measuring spoons, serrated knife, strainer, zester, box grater, parchment paper, small bowl, measuring cups, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Carrot	170 g	340 g
Canned Corn	113 g	227 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-inch	6	12
Cheddar Cheese, shredded	1 cup	2 cup
Lime	1	2
Sugar*	½ tsp	1 tsp
Oil*		

Salt and Pepper\*

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°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

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## 1 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. Roughly chop **cilantro**. Drain and rinse **corn**.



## 4 Make salsa

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



## 2 Cook beef mixture

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef** and **carrots**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. \*\* Carefully remove and discard **excess fat**. Add **Mexican Seasoning** and **half of the corn** (use all for 4 ppl). Cook, stirring often, until fragrant, 1 min. Remove pan from heat, then stir in **half the cheese**. Season with **salt** and **pepper**.



## 5 Make lime crema

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



## 3 Assemble tortilla stack

Arrange a **tortilla** on a parchment-lined baking sheet. Top with **½ cup of 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 2 stacks for 4 ppl.) Sprinkle **remaining cheese** over top. Bake in the **middle** of the oven until **tortillas** are heated through and **cheese** melts, 5-7 min.



## 6 Finish and 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!