



# POBLANO BEEF TACOS

with Sweet Corn and Lime Crema

SPICY

PRONTO



## HELLO POBLANO PEPPER

A heart-shaped green chili pepper with mild heat

PREP: 15 MIN | TOTAL: 30 MIN | CALORIES: 776



Beef Strips



Garlic



Lime



Cilantro



Mexican Seasoning



Red Onion, sliced



Poblano Pepper



Corn Kernels



Flour Tortillas, 6"



Sour Cream

## BUST OUT

- Large Non-Stick Pan
- Zester
- Small Bowl
- Salt and Pepper
- Garlic Press
- Olive or Canola oil

## INGREDIENTS

2-person | 4-person

- Beef Strips 285 g | 570 g
- Garlic 10 g | 20 g
- Lime 1 | 2
- Cilantro 10 g | 20 g
- Mexican Seasoning 9 1 tbsp | 2 tbsp
- Red Onion, sliced 113 g | 227 g
- Poblano Pepper 85 g | 170 g
- Corn Kernels 56 g | 113 g
- Flour Tortillas, 6" 1,4,9 6 | 12
- Sour Cream 2 3 tbsp | 6 tbsp

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

\*Laver et sécher tous les aliments.

\*\*Cuire jusqu'à une température interne minimale de 71°C/160°F.



## START STRONG

To make your tortillas more pliable, wrap them in paper towel and microwave for 30 secs to 1 min.



**1 PREP** Wash and dry all produce.\* Mince or grate the **garlic**. Zest, then cut the **lime(s)** into wedges. Roughly chop the **cilantro**. Cut the **poblanos** into ¼-inch cubes. Pat the **beef strips** dry with paper towels.



**2 CHAR VEGGIES** Heat a large non-stick pan over medium-high heat. Add the **poblanos**, **corn** and **onions** to the dry pan. Cook, stirring once or twice, until the veggies are charred dark brown, 4-5 min. Transfer to a plate and set aside.



**3 COOK BEEF** Add a drizzle of **oil** to the same pan, then the **beef** and **Mexican seasoning**. Cook until browned, 2-3 min. (**TIP:** Cook to a minimum internal temp. of 71°C/160°F.\*\*) (**NOTE:** Cook the beef in batches for 4 ppl.)



**4 FINISH VEGGIES** Add another drizzle of **oil** to the pan, then the **veggies** and **garlic**. Cook until the garlic is fragrant and the veggies are warmed through, 1-2 min. Season with **salt** and **pepper**.



**5 MAKE CREMA** Meanwhile, in a small bowl, combine the **sour cream** and **lime zest**. Season with **salt** and **pepper**.



**6 FINISH AND SERVE** Fill the **tortillas** with the **beef mixture**. Dollop each taco with the **crema**. Sprinkle over the **cilantro** and a squeeze of a **lime wedge**, if desired.

## SO FRESH!

Tex-Mex goes Tex-Fresh with an abundance of colourful veggies.