



Saucy Beef Tacos

with Seasoned Rice and Feta

Family Friendly 30 Minutes



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Ground Beef



Flour Tortillas, 6-inch



Sour Cream



Mexican Seasoning



Feta Cheese, crumbled



Yellow Onion



Lime



Enchilada Spice Blend



Tomato Salsa



Jasmine Rice



Green Bell Pepper



Garlic Puree

HELLO FETA CHEESE

This Greek cheese is aged in brine, giving it a salty kick!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, zester, medium pot, small bowl, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Flour Tortillas, 6-inch	6	12
Sour Cream	3 tbsp	6 tbsp
Mexican Seasoning	2 tbsp	4 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Yellow Onion	113 g	226 g
Lime	1	2
Enchilada Spice Blend	2 tbsp	4 tbsp
Tomato Salsa	½ cup	1 cup
Jasmine Rice	¾ cup	1 ½ cups
Green Bell Pepper	200 g	400 g
Garlic Puree	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional 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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Cook rice

Heat a medium pot over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **Enchilada Spice Blend**. Cook, stirring frequently, until slightly fragrant, 1-2 min. Add **rice, 1 ¼ cups water** and **¼ tsp salt** (dbl both for 4 ppl) and bring to a boil over high heat. Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Set aside, still covered.



Finish beef filling

Add **salsa, lime juice** and **½ cup water** (dbl for 4 ppl) to the pan, then stir to combine. Bring to a boil over high. Once boiling, reduce heat to medium-low. Season with **salt** and **pepper**. Cook, stirring occasionally, until **sauce** thickens, 3-4 min.



Prep

While **rice** cooks, zest **lime**, then juice **half**. Cut **remaining lime** into wedges. Peel, then cut **onion** into ¼-inch pieces. Core, then cut **pepper** into ¼-inch pieces.



Make lime crema and warm tortillas

While **sauce** cooks, add **sour cream** and **lime zest** to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine. Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)



Start beef filling

Heat a large non-stick pan over medium-high heat. When hot, add **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.** Carefully drain and discard excess fat. Add **Mexican Seasoning, onions, peppers** and **garlic puree**. Season with **salt** and **pepper**. Cook, stirring often, until **veggies** soften slightly, 2-3 min.



Finish and serve

Fluff **rice** with a fork. Divide **tortillas** between plates. Top **tortillas** with **some rice**, then **beef filling** and **lime crema**. Sprinkle **feta** over top. Squeeze a **lime wedge** over top, if desired. Serve **remaining rice** alongside.

Dinner Solved!