



# Spiced Beef 'Taco' Naan

with Fresh Tomato Salsa and Lime Crema

**FAMILY** 30 Minutes



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!

-  Ground Beef
-  Naan Bread
-  Indian Spice
-  Smoked Cheddar Cheese, shredded
-  Roma Tomato
-  Sour Cream
-  Garlic
-  Onion, sliced
-  Lime
-  Baby Gem Lettuce
-  Sweet Bell Pepper

**HELLO NAAN BREAD**

*This versatile flatbread makes the perfect hearty taco base*

## START HERE

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

### Bust Out

2 Baking Sheets, Medium Bowl, Measuring Spoons, Zester, Parchment Paper, Small Bowl, Large Non-Stick Pan, Garlic Press

### Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Naan Bread	125 g	250 g
Indian Spice	1 tbsp	2 tbsp
Smoked Cheddar Cheese, shredded	¼ cup	½ cup
Roma Tomato	80 g	160 g
Sour Cream	6 tbsp	12 tbsp
Garlic	6 g	9 g
Onion, sliced	56 g	113 g
Lime	1	1
Baby Gem Lettuce	200 g	400 g
Sweet Bell Pepper	160 g	340 g
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.*

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### 1. ROAST VEGGIES

Core, then cut **pepper** into ¼-inch strips. Toss **peppers, onions** and **half the Indian Spice** with **½ tbsp oil** (dbl for 4ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until softened, 15-18 min, stirring halfway through.



### 4. COOK BEEF

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4ppl), then **beef, remaining garlic** and **remaining Indian Spice**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.

\*\* Season with **salt** and **pepper**.



### 2. PREP & MAKE SALSA

While **veggies** roast, thinly slice the **baby gem lettuce**. Zest, then juice **half the lime** (juice 1 lime for 4ppl). Cut **remaining lime** into wedges. Cut **tomatoes** into ¼-inch pieces. Peel, then mince or grate **garlic**. Stir together **tomatoes, half the lime zest, half the lime juice, ¼ tsp garlic** and **½ tbsp oil** (dbl both for 4ppl) in a medium bowl. Season with **salt** and **pepper**. Set aside.



### 5. TOAST NAAN

While **beef** cooks, arrange **naan**, on another parchment-lined baking sheet. (**NOTE:** It's ok if they overlap!) Toast in the **middle** of the oven, until golden-brown, 2 min. Flip **naan**, then sprinkle with **cheese**. Return to the oven and continue toasting, until **cheese** is melted and **naan** is golden-brown, 2 min. (**TIP:** Keep an eye on them so they don't burn!)



### 3. MAKE CREMA

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



### 6. FINISH AND SERVE

Divide **naan** between plates. Top with the sliced **lettuce, beef, veggies** and **salsa**. Dollop with the **crema** and squeeze over a **lime wedge**, if desired.

## Dinner Solved!