



SUMMERY STEAK TACOS

with Sweet and Spicy Melon Salsa

FAMILY



HELLO HONEY DEW

This hydrating and tasty melon adds the perfect amount of sweetness to this sweet and spicy salsa!

TIME: 30 MIN



Beef Strips



Flour Tortillas, 6"



Melon



Jalapeño



Shallot



Lime



Sour Cream



Feta Cheese



Green Onions



Green Cabbage,
shredded



Enchilada Spice
Blend



Garlic Salt

BUST OUT

- 2 Medium Bowls
- 2 Small Bowls
- Measuring Spoons
- Paper Towels
- Sugar (1 tsp)
- Large Bowl
- Zester
- Large Non-Stick Pan
- Salt and Pepper
- Olive or Canola Oil

INGREDIENTS

4-person

- Beef Strips 570 g
- Flour Tortillas, 6" 1,4,9 12
- Melon 227 g
- Jalapeño 1
- Shallot 50 g
- Lime 2
- Sour Cream 2 9 tbsp
- Feta Cheese 2 56 g
- Green Onions 4
- Green Cabbage, shredded 227 g
- Enchilada Spice Blend 1 tbsp
- Garlic Salt 9 1 tsp

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 Fish/Poisson
- 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



In Step 6, if you'd like warm tortillas, wrap them in paper towel and microwave, until they are warm and flexible, about 30-45 sec.



1 PREP

Wash and dry all produce.* Cut **melon** into ¼-inch pieces. Peel, then cut **shallot** into ¼-inch pieces. Thinly slice **green onions**. Zest, then juice **1 lime**. Cut **remaining lime** into wedges. Finely chop **jalapeño**, removing **seeds** for less heat. (**NOTE:** We suggest using gloves when prepping jalapeño!)



4 MIX MELON SALSA

In another small bowl, toss together **half the melon** and **1 tbsp lime juice**. Set aside for non-spice lovers. In another medium bowl, toss together **remaining melon**, **shallots** and **jalapeño**.



2 MARINATE BEEF

Pat **beef strips** dry with paper towels, then cut into 1-inch pieces. In a medium bowl, add **beef**, **enchilada spice blend**, **garlic salt** and **2 tbsp oil**. Season with **pepper**. Toss to coat and set aside.



5 COOK BEEF

Heat a large non-stick pan over medium-high heat. When the pan is hot, add **½ tbsp oil**, then **half the beef mixture**. Cook, stirring often, until browned and cooked through, 2-3 min per side. (**TIP:** Cook to a min. internal temp. of 71°C/160°F.***) Transfer to a plate and repeat with another **½ tbsp oil** and **remaining beef mixture**.



3 MIX CABBAGE

In a small bowl, stir together **sour cream**, **half the lime zest**, **1 tbsp lime juice** and **1 tsp sugar**. Season with **salt** and **pepper**. In a large bowl, add **cabbage** and season with **salt**. Using your hands, massage **cabbage**, until slightly tender, 1 min. Drizzle over **⅓ of the crema**, then add **green onions**. Toss together. Set aside.



6 FINISH AND SERVE

Divide **tortillas** between plates. Top with **cabbage**, **beef** and **melon salsa**. Crumble over **feta**. Dollop with **remaining lime crema**. Squeeze over a **lime wedge**, if desired.

ENCHILADA EH!

The perfect balance of sweet, smoky, spicy and savoury!

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