



JUN
2016

Smoky Beef Tacos

with Peppers, Guacamole, and Radish

We're giving your typical taco night a little upgrade. Say goodbye to seasoning packets and jarred salsa! Tonight's tacos are full of cumin-scented beef, creamy guacamole, and crisp radish. A little cilantro and lime finishes each taco with a bright touch.



Prep: 10 min
Total: 25 min



level 1



nut free



Ground Beef



Flour Tortillas



Avocado



Radishes



Cilantro



Scallions



Red Bell
Pepper



Cumin



Lime



Sour Cream

Ingredients		2 People	4 People
Ground Beef		10 oz	20 oz
Flour Tortillas	1)	6	12
Avocado		1	2
Radishes		3	6
Cilantro		¼ oz	½ oz
Scallions		2	4
Red Bell Pepper		1	2
Cumin		1 t	2 t
Lime		1	2
Sour Cream	2)	4 T	8 T
Oil*		1 t	2 t

*Not Included

Allergens

1) Wheat

2) Milk

Tools

Small bowl, Large pan, Tin foil

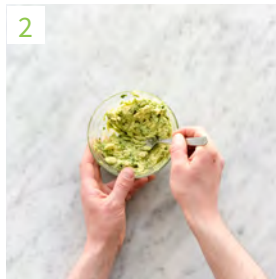
Ruler

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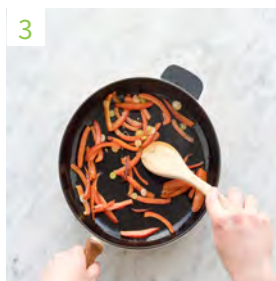
Nutrition per person Calories: 748 cal | Fat: 39 g | Sat. Fat: 14 g | Protein: 38 g | Carbs: 55 g | Sugar: 5 g | Sodium: 545 mg | Fiber: 7 g



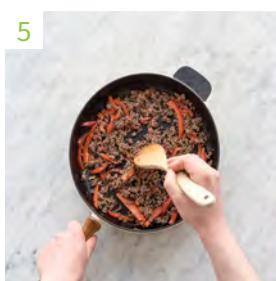
1 Prep the veggies: Wash and dry all produce. Preheat the oven to 400 degrees. Core, seed, and thinly slice the **bell pepper**. Thinly slice the **scallions**, keeping the **greens** and **whites** and separate. Finely chop the **cilantro**. Cut the **lime** into wedges. Thinly slice the **radishes**.



2 Make the guacamole: Halve and pit the **avocado**, then scoop the flesh into a small bowl. Add **1 Tablespoon scallion greens**, **half the cilantro**, and a squeeze of **lime**. Mash with a fork until smooth. Season to taste with **salt** and **pepper**.



3 Cook the peppers and scallions: Heat a drizzle of **oil** in a large pan over medium-high heat. Add the **bell peppers** and cook, tossing for 5-6 minutes, until softened and slightly charred. Add the **scallion whites** and cook for another minute. Season with **salt** and **pepper**.



4 Warm the tortillas: While the **peppers** cook, wrap the **tortillas** in foil and place in the oven to warm. Alternatively, heat a burner to medium-low and place each tortilla over the flame for about 15 seconds per side, until lightly charred in spots. Set the warmed tortillas aside under a kitchen towel or wrapped in foil.

5 Cook the beef: Add the **ground beef** and **cumin** to the pan with the **veggies** and cook, breaking up the meat into pieces, until browned and cooked through. Season with **salt** and **pepper**. Finish with a squeeze of **lime juice**.

6 Assemble the smoky beef tacos: Spread each **tortilla** with **guacamole**, then top with the **beef mixture**, **radish slices**, the remaining **cilantro**, and **scallion greens**. Serve with a wedge of **lime** and **sour cream** for dolloping on top. Enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics and you'll be entered into our weekly photo contest!

