



Mexican Spiced Beef Tortillas

with kidney beans and zesty creme fraiche

20 – 25 mins • Spicy

18



Beef Mince



Bell Pepper



Scallion



Red Kidney Beans



Mexican Style Spice Mix



Passata



Stock



Tortilla



Lime



Creme Fraiche



Chipotle Paste

Pantry Items: Salt, Pepper, Water



Rate your recipe!

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Sieve, zester

Ingredients

	2P	4P
Beef Mince	240 g	480 g
Bell Pepper	1 unit	2 units
Scallion	2 units	4 units
Red Kidney Beans	1 pack	2 packs
Mexican Style Spice Mix	2 sachets	4 sachets
Passata	1 pack	2 packs
Stock	1 sachet	2 sachets
Tortilla	8 units	16 units
Lime	½ unit	1 unit
Creme Fraiche	65 g	110 g
Chipotle Paste	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	682.5 g	100 g
Energy (kJ/kcal)	4075.2 kJ/ 974 kcal	597.1 kJ/ 142.7 kcal
Fat (g)	37.5 g	5.5 g
Sat. Fat (g)	18.7 g	2.7 g
Carbohydrate (g)	102.3 g	15 g
Sugars (g)	22.4 g	3.3 g
Protein (g)	48.2 g	7.1 g
Salt (g)	5.8 g	0.8 g

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients.
Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

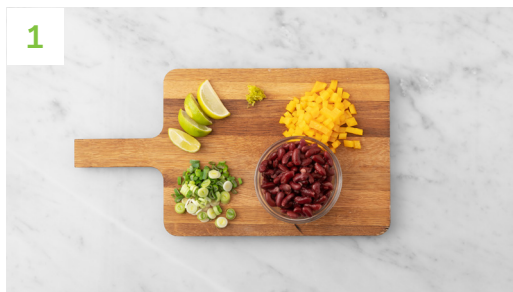
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Prep the Veg

- Preheat your oven (for the tortillas) to 220°C/200°C fan/gas mark 7.
- Halve the **bell pepper** and discard the core and seeds. Chop into 1cm chunks.
- Zest **half a lime** (per 2P). Chop into four wedges.
- Trim and thinly slice the **scallion**.
- Drain and rinse the **kidney beans**.

TIP: If you want to avoid turning on the oven you can dry-fry the tortillas in a pan instead.



Warm the Tortillas

- Pop the **tortillas** into the oven to warm, 1-2 mins.



Cook the Beef

- Place a pan over medium-high heat (without oil).
- Once the pan is hot, fry the **beef mince** until browned, 4-5 mins. **IMPORTANT:** Wash hands and equipment after handling raw mince.
- Use a spoon to break it up as it cooks. Season with **salt and pepper**.



Make the Zesty Creme Fraiche

- Add the **creme fraiche** and **lime** zest to a small bowl.
- Season with **salt and pepper**.
- Stir to combine.



Simmer the Sauce

- Add the **pepper** and **Mexican spice mix** to the pan and fry for 1 min.
- Mix in the **passata, beans and stock**.
- Bring to the boil, reduce heat to medium-low and simmer until thickened, 7-8 mins. Season to taste with **salt and pepper**. **IMPORTANT:** Mince is cooked when no longer pink in the middle.
- Once simmered, stir through the **chipotle paste**.

TIP: Add a splash of water if the sauce becomes too dry.



Garnish and Serve

- Plate up the warmed **tortillas**.
- Top each with a generous helping of the Mexican spiced **beef mince**.
- Spoon over a dollop of zesty **creme fraiche** and a sprinkling of **scallion**.
- Serve with **lime** wedges alongside for squeezing over.

Enjoy!