



Sweet Pepper and Black Bean Taquitos

with Monterey Jack Cheese and Fresh Salad

Veggie

30 Minutes

Customized Protein

+ Add

Swap













or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://hellofresh.ca)

 + Add	 + Add
Ground Beef 250 g 500 g	Chorizo Sausage, uncased 250 g 500 g



 Black Beans 1 2	 Flour Tortillas 6 12
 Sweet Bell Pepper 1 2	 Tomato 1 2
 Green Onion 2 4	 Monterey Jack Cheese, shredded 1 cup 2 cups
 Sour Cream 2 4	 Tomato Sauce Base 2 tbsp 4 tbsp
 Chipotle Sauce 2 tbsp 4 tbsp	 Enchilada Spice Blend 1 tbsp 2 tbsp
 Seasoned Rice Vinegar ½ tbsp 1 tbsp	 Guacamole 3 tbsp 6 tbsp

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.

Pantry items | Sugar, oil, pepper, salt

Cooking utensils | Baking sheet, large bowl, large non-stick pan, measuring spoons, parchment paper, silicone brush, strainer

1



Prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Core, then cut **pepper** into ¼-inch pieces.
- Cut **tomato** into ¼-inch pieces.
- Thinly slice **green onions**.

2



Cook veggies

- + Add | **Ground Beef**
- + Add | **Chorizo Sausage**

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **three-quarters of the peppers**.
- Cook, stirring occasionally, until softened and golden, 5-6 min.
- Meanwhile, using a strainer, drain and rinse **black beans**.
- Add **black beans** to a large bowl, then, using the back of a fork, lightly mash until they just burst.

3



Finish taquito filling

- Add **Enchilada Spice Blend** to **veggies**. Cook, stirring often, until fragrant, 30 sec.
- Remove the pan from heat. Add **tomato sauce base**, **chipotle sauce** and **black beans**.
- Season with **salt** and **pepper**, then stir to combine.

4



Assemble and bake taquitos

- Arrange **tortillas** on a clean surface. Using a spoon, divide **bean mixture** down the middle of **each tortilla**.
- Sprinkle **half the cheese** over top.
- Roll **tortillas** tightly over **filling**, then arrange them on a parchment-lined baking sheet, seam-side down.
- Brush **taquitos** with **1 tsp** (2 tsp) **oil**, then sprinkle **remaining cheese** over top.
- Bake in the **middle** of the oven until golden-brown, 7-10 min.

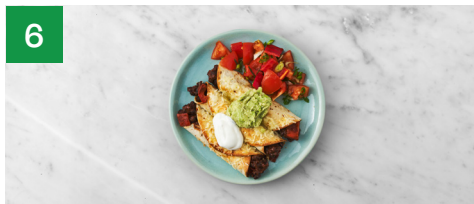
5



Make sweet pepper pico

- Meanwhile, add **half the vinegar**, **1 tbsp** (2 tbsp) **oil** and **¼ tsp** (½ tsp) **sugar** to the same bowl used to mash **black beans**.
- Season with **salt** and **pepper**, then stir to combine.
- Add **tomatoes**, **green onions** and **remaining peppers**. Stir to combine.

6



Finish and serve

- Divide **taquitos** between plates.
- Dollop **sour cream** and **guacamole** over top.
- Serve **sweet pepper pico** alongside.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

2 | Cook beef and veggies

+ Add | **Ground Beef**

If you've opted to add **beef**, when the pan is hot, add **beef** along with **peppers**. Season with **salt** and **pepper**. Cook, breaking up **beef** and stirring often, until **peppers** have softened and **beef** is cooked through, 4-6 min.** Follow the rest of the recipe as written.

2 | Cook chorizo and veggies

+ Add | **Chorizo Sausage**

If you've opted to add **chorizo**, when the pan is hot, add **chorizo** along with **peppers**. Season with **salt** and **pepper**. Cook, breaking up **chorizo** and stirring often, until **peppers** have softened and no pink remains in **chorizo**, 4-6 min.** Follow the rest of the recipe as written.

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