

30 Minutes



() Swap

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 🎥







Sausage, uncased 250 g | 500 g

500 g | 1000 g



**Ground Beef** 



250 g | 500 g

Flour Tortillas 6 | 12



Enchilada Spice Blend



Guacamole

1tbsp | 2tbsp

6 tbsp | 12 tbsp







1 | 2





Tomato Sauce



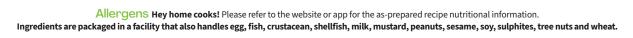
Sour Cream 1 | 2



Shallot 1 | 2



Monterey Jack Cheese, shredded 1/2 cup | 1 cup



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Cooking utensils | Baking sheet, large non-stick pan, measuring cups, measuring spoons, parchment paper, silicone brush, slotted spoon, small bowl, zester



## Prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Peel, then mince shallot.
- Cut tomato into 1/4-inch pieces.
- · Zest, then juice half the lime. Cut remaining lime into wedges.
- · Combine tomatoes, shallots, lime zest, 1 tsp (2 tsp) lime juice and ½ tsp (1 tsp) sugar in a small bowl. Set aside.



## Start filling

🔘 Swap | Chorizo Sausage

O Swap | Beyond Meat®

#### 2 Double | Ground Beef

- Heat a large non-stick pan over medium-high
- When the pan is hot, add ½ tbsp (1 tbsp) oil, then **beef**.
- · Cook, breaking up beef into smaller pieces, until no pink remains, 4-5 min.\*\*
- · Carefully drain and discard excess fat.



## Finish filling

- Add Enchilada Spice Blend. Cook, stirring often, until fragrant, 1 min.
- · Season with salt and pepper.
- Add tomato sauce base and ¼ cup (½ cup) water to the pan with beef. Stir to combine.



# 2 | Start filling

Measurements

2 | Start filling

within steps

the beef.\*\*

1 tbsp

2 person

🔘 Swap | Chorizo Sausage

If you've opted to get chorizo, cook it in the same way the recipe instructs you to cook

2 | Start Beyond Meat® filling

If you've opted to get **Beyond Meat**®, cook it in

the same way as the **beef**, breaking up **patties** 

into smaller pieces, until crispy, 5-6 min.\*\*

Disregard instructions to drain excess fat.

O Swap | Beyond Meat®

(2 tbsp)

4 person

oil

Ingredient

#### 2 Double | Ground Beef

If you've opted for double **beef**, cook it in the same way the recipe instructs you to cook the regular portion of beef. Work in batches, if necessary.



# Assemble taquitos

- On a clean surface, arrange tortillas.
- Using a slotted spoon, divide beef mixture down the middle of each tortilla. Sprinkle cheese over top.
- Roll tortillas tightly over filling, then arrange taquitos on a parchment-lined baking sheet, seam-side down.
- Brush taguitos with 1 tbsp (2 tbsp) oil.
- · Bake in the middle of the oven, until golden-brown, 6-8 min.



#### Finish and serve

- Divide taquitos between plates.
- Dollop with guacamole, sour cream and tomato salsa.
- Squeeze a lime wedge over top, if desired.