

HELLO Cheesy Beef Taquitos with Zesty Guacamole

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 🦫









Ground Beef



250 g | 500 g



6 12



Enchilada Spice Blend



Guacamole 6 tbsp | 12 tbsp

1 tbsp | 2 tbsp





1 | 2









2 tbsp | 4 tbsp

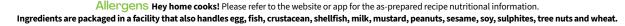
Sour Cream 1 | 2



Shallot 1 | 2



Monterey Jack Cheese, shredded ½ cup | 1 cup



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



Prep and make salsa

- 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 | Ground Turkey

O Swap | Beyond Meat®

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add 1/2 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 1/4 cup (1/2 cup) water to the pan with beef. Stir to combine.



2 | Start Beyond Meat® filling

O Swap | Ground Turkey

If you've opted to get turkey, add 1 tbsp (2 tbsp) oil to the pan, then add turkey. Cook **turkey** in the same way the recipe instructs

1 tbsp

2 person

(2 tbsp)

4 person

oil

Ingredient

Swap | Beyond Meat®

Measurements

2 | Start filling

you to cook the beef.**

within steps

If you've opted to get **Beyond Meat**®, cook it the same way as the **beef**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.** Disregard instructions to drain excess fat.



Assemble taquitos

- On a clean surface, arrange tortillas.
- Using a slotted spoon, divide beef filling 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.