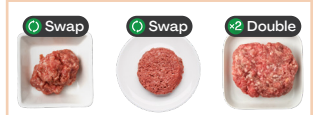




# Cheesy Beef Taquitos

## with Zesty Guacamole

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](https://www.hellofresh.ca)

Ground Turkey 250 g | 500 g [↻ Swap](#)  
Beyond Meat® 2 | 4 [↻ Swap](#)  
Ground Beef 500 g | 1000 g [\\*2 Double](#)



Ground Beef  
250 g | 500 g



Flour Tortillas  
6 | 12



Enchilada Spice Blend  
1 tbsp | 2 tbsp



Guacamole  
6 tbsp | 12 tbsp



Lime  
1 | 2



Tomato  
2 | 4



Tomato Sauce Base  
2 tbsp | 4 tbsp



Sour Cream  
1 | 2



Shallot  
1 | 2



Monterey Jack Cheese, shredded  
½ cup | 1 cup

**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, salt, pepper, oil

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

1



## Prep

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

- Peel, then mince **shallot**.
- Cut **tomato** into ¼-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.

4



## Assemble and bake 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 **taquitos** with **1 tbsp (2 tbsp) oil**.
- Bake in the **middle** of the oven, until golden-brown, 6-8 min.

2



## Start filling

🔄 Swap | **Ground Turkey**

🔄 Swap | **Beyond Meat®**

×2 Double | **Ground Beef**

- Heat a large non-stick pan over medium-high heat.
- 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.

5



## Finish and serve

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

Measurements  
within steps

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

## 2 | Start filling

🔄 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 you to cook the **beef**\*\*

## 2 | Start filling

🔄 Swap | **Beyond Meat®**

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.

## 2 | Start filling

×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.

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