



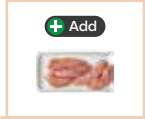
Zesty Taquitos with Plant-Based Mozzarella

with Beyond Meat® and Guacamole

Veggie 25 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)



Chicken Breast Tenders **+ Add**
310 g | 620 g



Beyond Meat®
2 | 4



Flour Tortillas
6 | 12



Enchilada Spice Blend
1 tbsp | 2 tbsp



Guacamole
3 tbsp | 6 tbsp



Lime
1 | 2



Tomato Sauce Base
2 tbsp | 4 tbsp



Plant-Based Mozzarella Cheese, shredded
¾ cup | 1 ½ cups



Tomato
1 | 2



Shallot
1 | 2



Cilantro
7 g | 7 g



Sweet Bell Pepper
1 | 2

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 | Oil, salt, pepper

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

1



Prep

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

+ Add | **Chicken Breast Tenders**

- Peel, then mince **shallot**.
- Roughly chop **cilantro**.
- Cut **tomato** into ¼-inch pieces.
- Core, then cut **pepper** into ½-inch pieces.
- Zest, then juice **half the lime**. Cut **remaining lime** into wedges.

2



Make salsa and guacamole

- Combine **tomatoes, shallots, lime zest, half the cilantro, 1 tsp (2 tsp) lime juice** and **½ tsp (1 tsp) sugar** in a medium bowl. Set aside.
- Add **guacamole, remaining cilantro** and **remaining lime juice** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.

3



Start filling

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp (1 tbsp) oil**, then **Beyond Meat®** and **peppers**.
- Cook, breaking up **Beyond Meat®** into smaller pieces, until crisp, 4-5 min.**
- Carefully drain and discard excess fat.

4



Finish filling

+ Add | **Chicken Breast Tenders**

- 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 **Beyond Meat®**. Stir to combine.

5



Assemble taquitos

- On a clean surface, arrange **tortillas**.
- Using a slotted spoon, divide **Beyond Meat® 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 **taquitos** with **1 tbsp (2 tbsp) oil**.
- Bake in the **middle** of the oven until golden-brown, 6-8 min.

6



Finish and serve

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

Measurements
within steps

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

1 | Prep and cook chicken

+ Add | **Chicken Breast Tenders**

If you've opted to add **chicken breast tenders**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp (1 tbsp) oil**, then **chicken**. Sear until **chicken** is golden-brown and cooked through, 3-4 min per side.**

4 | Finish filling

+ Add | **Chicken Breast Tenders**

Thinly slice **chicken**. Add **chicken** to the pan with **filling**.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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