



Cheesy Beef Taquitos

with Zesty Guacamole

30 Minutes

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↻ Swap 	↻ Swap
Ground Turkey 250 g 500 g	Beyond Meat® 2 4

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.

Ingredient quantities	56 g	113 g
	2 person	4 person

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 and make salsa

- 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.

2



Start filling

🔄 Swap | **Ground Turkey**

🔄 Swap | **Beyond Meat®**

- 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.

3



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.

4



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

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 Beyond Meat® 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.

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