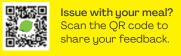


Beef Taquitos

with Zesty Guacamole

30 Minutes





Flour Tortillas



















Roma Tomato Tomato Sauce Base







Sour Cream

Shallot



Monterey Jack Cheese, shredded



you're set. Happy cooking!



Start here

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

Measurements, 1 tbsp., (2 tbsp), oil within steps 4 person Ingredient

Bust out

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

Ingredients

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	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Turkey	250 g	500 g
Flour Tortillas	6	12
Enchilada Spice Blend	1 tbsp	2 tbsp
Guacamole	3 tbsp	6 tbsp
Lime	1	2
Roma Tomato	190 g	380 g
Tomato Sauce Base	2 tbsp	4 tbsp
Sour Cream	3 tbsp	6 tbsp
Shallot	50 g	100 g
Monterey Jack Cheese, shredded	½ cup	1 cup
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

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

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, sov. sulphites, tree nuts and wheat.





Prep

- Peel, then mince shallot.
- Cut tomatoes 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

- · Heat a large non-stick pan over mediumhigh heat.
- When 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.

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef**.

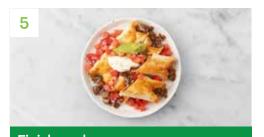


- Add Enchilada Spice Blend. Cook, stirring often, until fragrant, 1 min.
- Season with salt and pepper.
- Add tomato sauce base and ¼ cup (½ cup) water to the pan with beef. Stir to combine.



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 tops with 1 tbsp (2 tbsp) oil.
- Bake in the **middle** of the oven until goldenbrown, 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.

Dinner Solved!