

# HELLO Beef Taquitos with Zesty Guacamole

30 Minutes





(C) 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 Turkey** 250 g | 500 g









250 g | 500 g

Flour Tortillas 6 | 12



Enchilada Spice Blend



1 tbsp | 2 tbsp

3 tbsp | 6 tbsp













Tomato Sauce

Sour Cream

Base 2 tbsp | 4 tbsp

6 tbsp | 12 tbsp

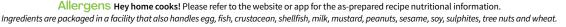






Monterey Jack

Cheese, shredded 1 cup | 2 cups



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



### 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.



## 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 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.



#### 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

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

1 tbsp

(2 tbsp)

oil

#### O Swap | Beyond Meat®

2 Start turkey filling

O Swap | Ground Turkey

Measurements

within steps

the beef.\*\*

If you've opted to get **Beyond Meat**<sup>®</sup>, prepare, cook and plate it the same way as the beef, until cooked through, 5-6 min.\*\*



## 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 taquitos 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.



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