



Beef Taquitos

with Zesty Guacamole

30 Minutes



Ground Beef



Flour Tortillas



Enchilada Spice Blend



Guacamole



Lime



Roma Tomato



Tomato Sauce Base



Cilantro



Shallot



Monterey Jack Cheese, shredded

HELLO ENCHILADA SPICE BLEND

This savoury blend combines warming spices with aromatic onion and garlic!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
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
Roma Tomato	160 g	320 g
Tomato Sauce Base	2 tbsp	4 tbsp
Cilantro	7 g	14 g
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, soy, sulphites, tree nuts and wheat.

Contact

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Prep

- Roughly chop **cilantro**.
- Peel, then mince **shallot**.
- Cut **tomatoes** into ¼-inch pieces.
- Zest, then juice **half the lime**. Cut **remaining lime** into wedges.
- Combine **tomatoes, cilantro, shallots, lime zest, 1 tsp lime juice** and **½ tsp sugar** in a small bowl (dbl all for 4 ppl). Set aside.



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 tops with **1 tbsp oil** (dbl for 4 ppl).
- Bake in **middle** of the oven until golden-brown, 6-8 min.



Start filling

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. **
- Carefully drain and discard excess fat.



Finish and serve

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

Dinner Solved!



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 water** (dbl for 4 ppl) to the pan with **beef**. Stir to combine.