



# Beef Taquitos

## with Zesty Guacamole

30 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](http://www.hellofresh.ca)

<b>↻</b> Swap	<b>↻</b> 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 3 tbsp   6 tbsp
Lime 1   2	Tomato 2   4
Tomato Sauce Base 2 tbsp   4 tbsp	Sour Cream 6 tbsp   12 tbsp
Shallot 1   2	Monterey Jack Cheese, shredded 1 cup   2 cups

**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, sugar

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

1



## 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.

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 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.

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 turkey filling

Swap | **Ground Turkey**

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

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



Issue with your meal? Scan the QR code to share your feedback.