



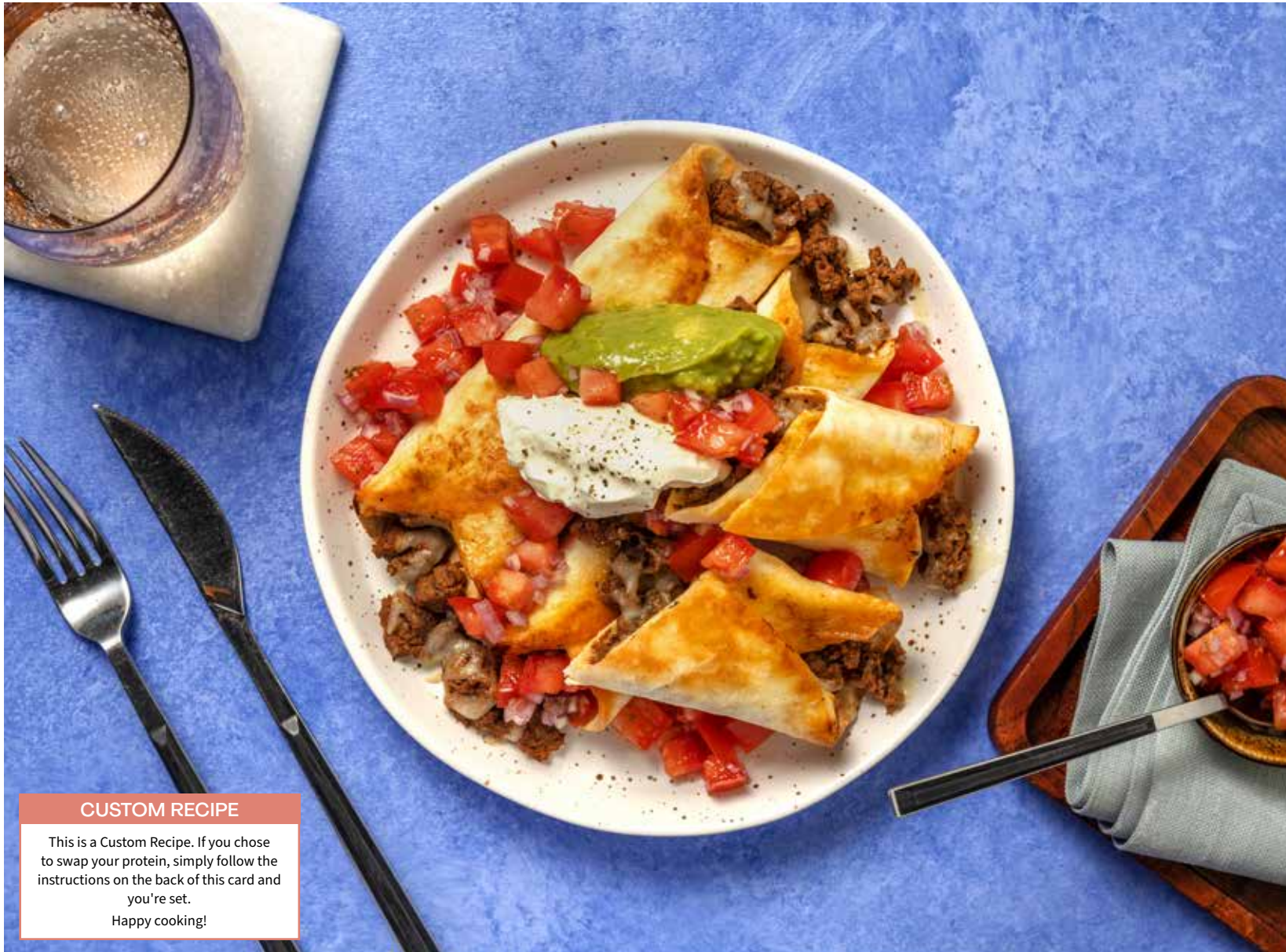
Beef Taquitos

with Zesty Guacamole

30 Minutes



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CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

- Ground Beef
- Ground Pork
- Flour Tortillas
- Enchilada Spice Blend
- Guacamole
- Lime
- Roma Tomato
- Tomato Sauce Base
- Sour Cream
- 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.

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

Bust out

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

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Pork	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 beef and pork 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.



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1



Prep

- 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.

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.

2



Start filling

- Heat a large non-stick pan over medium-high 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 **pork**, cook it in the same way the recipe instructs you to cook the **beef**.**

5



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!