



Steak Taquitos

with Guacamole

PRONTO 35 Minutes



Beef Strips



Flour Tortillas, 6in



Southwest Spice Blend



Avocado



Lime



Roma Tomato



Tomato Sauce



Cilantro



Shallot



Mozzarella Cheese, shredded

HELLO TAQUITOS

This popular Mexican street food is usually deep-fried. However, we've baked these instead to give them a healthy twist!

START HERE

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

Bust Out

Baking Sheet, Large Non-Stick Pan, Paper Towels, Parchment Paper, Slotted Spoon, Medium Bowl, Small Bowl, Microplane/Zester, Measuring Cups, Measuring Spoons

Ingredients

	2 Person	4 Person
Beef Strips	285 g	570 g
Flour Tortillas, 6in	6	12
Southwest Spice Blend	2 tbsp	4 tbsp
Avocado	1	2
Lime	1	2
Roma Tomato	80 g	160 g
Tomato Sauce	2 tbsp	4 tbsp
Cilantro	7 g	14 g
Shallot	50 g	100 g
Mozzarella Cheese, shredded	½ cup	1 cup
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

**Cook to a minimum internal temperature of 71°C/160°F

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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 & MAKE SALSA

Roughly chop the **cilantro**. Peel, then mince the **shallot**. Cut the **tomato** into ¼-inch pieces. Zest, then juice **half the lime**. Cut **remaining lime** into wedges. Add the **tomato, shallot, half the lime zest, half the cilantro, 1 tsp lime juice** and **½ tsp sugar** (dbl both for 4ppl) to a small bowl. Stir to combine. Set aside.



4. ASSEMBLE TAQUITOS

Arrange **tortillas** on a clean surface. Divide **beef mixture** down the **middle** of **each tortilla** using a slotted spoon. Sprinkle over **cheese**. Roll **tortillas** tightly over filling, then arrange them on a parchment-lined baking sheet, seam-side down. Brush with **1 tbsp oil** (dbl for 4ppl) Bake in **middle** of oven, until golden-brown, 6-8 min. Set aside the **remaining sauce** in the pan.



2. COOK BEEF

Pat the **beef** dry with paper towels. Cut **beef** into ½-inch pieces. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then the **beef**. Season with **salt** and **pepper**. Cook, stirring occasionally, until browned, 3-5 min.**



5. MAKE GUACAMOLE

Meanwhile, halve and pit **avocado(s)**. Scoop **avocado flesh** into a medium bowl. Using a fork, mash in the **remaining cilantro** and **remaining lime juice** and **zest**, until smooth. Season with **salt** and **pepper**. Set aside.



3. FINISH FILLING

Add **tomato sauce, southwest spice blend, ½ tsp sugar** and **½ cup water** (dbl both for 4ppl) to the large pan. Stir to coat.



6. FINISH AND SERVE

Divide the **taquitos** between plates. Dollop with the **guacamole** and **tomato salsa**. Serve with the **remaining pan sauce** for dipping.

Dinner Solved!