

## **INGREDIENTS**

2 PERSON | 4 PERSON





10 oz | 20 oz Ground Beef\*\*



Flour Tortillas

½ Cup | 1 Cup Mexican Cheese Contains: Soy, Wheat Blend Contains: Milk

Southwest Spice Blend



1 2 Tomato

Tex-Mex Paste

4 TBSP | 8 TBSP Smoky Red





ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package rest assured it contains the correct amount.

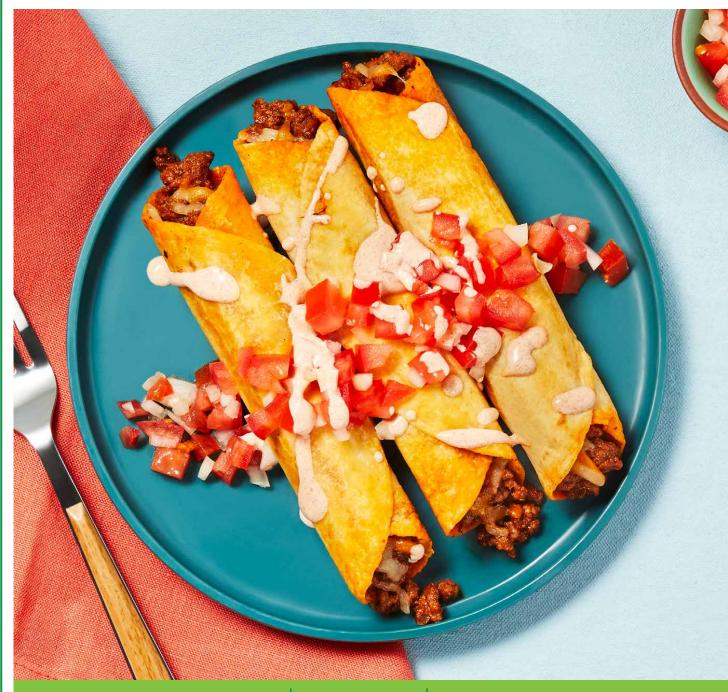
# **HELLO**

#### **FLAUTAS**

These rolled tacos are baked (not fried) for easy cooking and a crispy, golden exterior.

# **BEEF FLAUTAS SUPREME**

with Pico de Gallo & Smoky Red Pepper Crema





#### **PUT A PIN IN IT**

To make sure your flautas stay intact after assembling them in Step 3, try securing each with a toothpick. Weave it into the seam side of the tortilla as you would with a safety pin. (Just be sure to remove before eating!)

#### **BUST OUT**

- · Baking sheet
- Large pan
- Aluminum foil
  Small bowl
- Kosher salt
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (1 TBSP | 2 TBSP)

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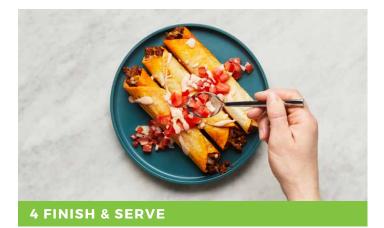
- Adjust rack to middle position and preheat oven to 425 degrees. Line a baking sheet with foil and brush with oil (or coat with nonstick spray). Wash and dry produce.
- Halve, peel, and thinly slice **onion**; mince a few slices until you have 1 TBSP (2 TBSP for 4 servings).



- Heat a drizzle of oil in a large pan over medium-high heat Add **sliced onion**: cook for 3 minutes
- Add beef\* and Southwest Spice Blend; cook, breaking up meat into pieces, until beef is browned and onion is softened, 4-6 minutes.
- Stir in Tex-Mex paste and 1/3 cup water (1/2 cup for 4 servings). Simmer until mixture has thickened and beef is cooked through, 2-4 minutes more. Turn off heat.



- Meanwhile, drizzle tortillas with 1 TBSP olive oil (2 TBSP for 4 servings); brush or rub to completely coat.
- Place tortillas on a clean work surface. Once **beef filling** is done, add a heaping ¼ cup filling to one side of each tortilla, then sprinkle each with 1 TBSP Mexican cheese **blend**. Roll up tortillas, starting with filled sides, to create flautas. Place, seam sides down, on prepared sheet. TIP: Make sure the flautas are snug on the sheet—this will prevent them from unrolling.
- · Bake on middle rack until golden brown and crispy, 8-12 minutes.



- While flautas bake, finely dice tomato. In a small bowl, combine tomato and minced onion. Season with salt.
- Divide flautas between plates. Top with pico de gallo and red pepper crema. Serve.