



FULLY LOADED PORK TAQUITOS

with Pico de Gallo, Creamy Guacamole & Hot Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Onion



10 oz | 20 oz
Ground Pork



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Tex-Mex Paste



6 | 12
Flour Tortillas
Contains: Soy, Wheat



½ Cup | 1 Cup
Mexican Cheese Blend
Contains: Milk



1 | 1
Lime



1 | 2
Tomato



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



4 TBSP | 8 TBSP
Guacamole



1 tsp | 2 tsp
Hot Sauce



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.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Ground Turkey

Calories: 890



10 oz | 20 oz
Ground Beef**

Calories: 1030



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 980



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PUT A PIN IN IT

Weave a toothpick into the seam of each tortilla to make sure the taquitos stay closed. Just be sure to remove them before eating!

BUST OUT

- Baking sheet
- Zester
- Aluminum foil
- 2 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (1 TBSP | 2 TBSP)

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*Ground Pork is fully cooked when internal temperature reaches 160°.

🍖 *Ground Turkey is fully cooked when internal temperature reaches 165°.

🍖 *Ground Beef is fully cooked when internal temperature reaches 160°.



1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. Line a baking sheet with foil and **lightly oil** (or **coat with nonstick cooking 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**).



3 ASSEMBLE & BAKE TAQUITOS

- Meanwhile, drizzle **tortillas** with **1 TBSP olive oil** (2 TBSP for 4 servings); brush or rub to completely coat on both sides.
- Place tortillas on a clean work surface. Once **pork 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 **taquitos**. Place, seam sides down, on prepared sheet. **TIP: Make sure the taquitos are snug on the sheet—this will prevent them from unrolling.**
- Bake on middle rack until golden brown and crispy, 8-12 minutes.



2 COOK PORK FILLING

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **sliced onion**; cook for 3 minutes.
- Add **pork***; cook, breaking up meat into pieces, until pork is browned and cooked through and onion is softened, 4-6 minutes.
- Stir in **Southwest Spice Blend**, **Tex-Mex paste**, and **½ cup water** (½ cup for 4 servings). Simmer until thickened, 2-3 minutes. Turn off heat.

🍖 Swap in **turkey*** or **beef*** for pork.



4 FINISH & SERVE

- While taquitos bake, finely dice **tomato**. Zest and quarter **lime**.
- In a small bowl, combine tomato, **minced onion**, **half the lime zest**, and a **squeeze of lime juice**. Season with **salt**.
- In a separate small bowl, combine **guacamole**, **sour cream**, remaining lime zest, and a squeeze of lime juice. Season with **salt** and **pepper**.
- Divide **taquitos** between plates. Top with **pico de gallo**, **creamy guacamole**, and **hot sauce**. Serve.