

## **INGREDIENTS**

2 PERSON | 4 PERSON





10 oz | 20 oz Ground Beef\*\*



Southwest Spice Blend



1 | 2 Tex-Mex **)** Paste



Flour Tortillas Contains: Soy, Wheat



1/2 Cup | 1 Cup Mexican Cheese Blend Contains: Milk



1 2 Tomato



4 TBSP | 8 TBSP Smoky Red Pepper Crema Contains: Milk



ANY ISSUES WITH YOUR ORDER?



\*\*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.

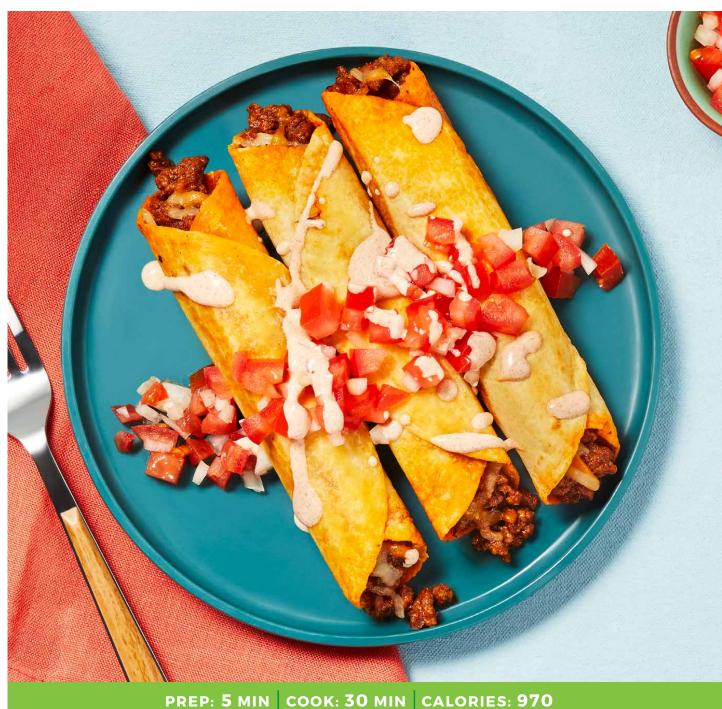
## **HELLO**

## **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)

#### **GET SOCIAL**

Share your #HelloFreshPics with us @HelloFresh (646) 846-3663 HelloFresh.com

\*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 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).



- Meanwhile, drizzle tortillas with 1 TBSP olive oil (2 TBSP for 4 servings); brush or rub to completely coat both sides.
- 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



### **2 MAKE FILLING**

- 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.



- 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.