



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?
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THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

2 PERSON | 4 PERSON

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



10 oz | 20 oz
Ground Beef**

Calories: 1040



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 1020



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)

MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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

*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 **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 **creamy guacamole**, **pico de gallo**, and **hot sauce**. Serve.

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