



# BEEF FLAUTAS SUPREME

with Pico de Gallo & Smoky Red Pepper Crema

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 1  
Onion



10 oz | 20 oz  
Ground Beef\*\*



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 | 2  
Tomato



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



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  
Diced Chicken Thighs  
Calories: 780



10 oz | 20 oz  
Ground Turkey  
Calories: 830



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 970



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

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)

### MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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. (For 6-person meals, triple the amounts in the 2-person recipe.)

*For HelloCustom nutritional information, please refer to HelloFresh.com.*

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

🍗 \*Chicken is fully cooked when internal temperature reaches 165°.

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



### 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).



### 3 ASSEMBLE & BAKE

- 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.



### 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 **½ cup water (½ cup for 4 servings)**. Simmer until mixture has thickened and beef is cooked through, 2-4 minutes more. Turn off heat.

🍗 Open package of **chicken\*** and drain off any excess liquid.

🍗 Cook through this step as instructed, swapping in chicken (no need to break up into pieces!) or **turkey\*** for beef.



### 4 FINISH & SERVE

- 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.

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