



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: 860



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



HELLO

FLAUTAS

These rolled tacos are baked (not fried) for a crispy, golden exterior straight from the oven.

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.