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ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

**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 packagerest 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.

	Sacht -
10 oz 20 oz	10 oz 20 oz
😉 Ground Beef**	😉 Ground Turkey
😉 Calories: 1120	🕒 Calories: 1010

SOUTHWEST CORN & ZUCCHINI FLAUTAS

with Enchilada Sauce & Queso Blanco



PREP: 5 MIN COOK: 35 MIN CALORIES: 750



HELLO

FLAUTAS

These rolled tacos are baked (not fried) for a crispy exterior.

SEW SMART

Weave a toothpick into the seam of each tortilla (just like you would a safety pin) to secure flautas. Be sure to remove before eating!

BUST OUT

• Can opener

Olive Oil

- Baking sheet Paper towels Large pan
- Aluminum foil
- Box grater
- Strainer
- 2 Small bowls Cooking Oil
- Kosher Salt
- Black Pepper

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate MORE IS MORE card for all the info you'll need!

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



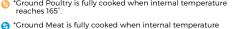


reaches 160°

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S *Ground Poultry is fully cooked when internal temperature reaches 165





1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Line a baking sheet with foil and brush with oil. Wash and dry produce.
- Trim zucchini and grate on the largest holes of a box grater. Place in the center of a clean kitchen towel. Gather into a tight bundle and squeeze over the sink to remove as much liquid as possible.
- Drain **corn**, then pat dry with paper towels. Trim and thinly slice scallions, separating whites from greens.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **beef*** or Ø turkey*: cook. breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



2 COOK FILLING

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **zucchini** and a **pinch of salt**; cook, stirring occasionally, until lightly browned and softened. 3-4 minutes. Add corn and scallion whites; cook, stirring occasionally, until golden brown and lightly charred in spots, 2-4 minutes. TIP: Cover pan if corn starts to pop.
- Add Southwest Spice Blend and half the enchilada sauce: cook. stirring often, until thickened, 1-2 minutes. Turn off heat; stir in **Monterey Jack** until melted. Taste and season with salt and pepper if desired.
- G Use pan used for **beef** or **turkey**
- here. Once scallion whites are charred, return **beef** or **turkey** to pan and cook through the rest of this step as instructed.

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3 ASSEMBLE FLAUTAS

- 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 corn and zucchini filling is done. add a heaping ¼ cup filling to one side of each tortilla. Roll up tortillas, starting with filled sides to create **flautas**.
- Place flautas, seam sides down, on prepared sheet. TIP: Arrange your flautas snug on the sheet to keep them from unrolling.



4 BAKE FLAUTAS

 Bake flautas on top rack until golden brown and crispy, 8-12 minutes.



5 WARM SAUCES

- Place remaining enchilada sauce in a small microwave-safe bowl. Microwave until warmed through, 45-60 seconds.
- In a second small microwave-safe bowl, combine **queso blanco** with **1 TBSP** water (2 TBSP for 4 servings); microwave until warmed through, 25 seconds.



6 SERVE

• Divide **flautas** between plates. Drizzle with **queso blanco** and as much remaining enchilada sauce as you like. Sprinkle with scallion greens and serve.