

1 1

1 2

Tex-Mex

Paste

6 | 12

1 1

Lime

# **PORK FLAUTAS SUPREME**

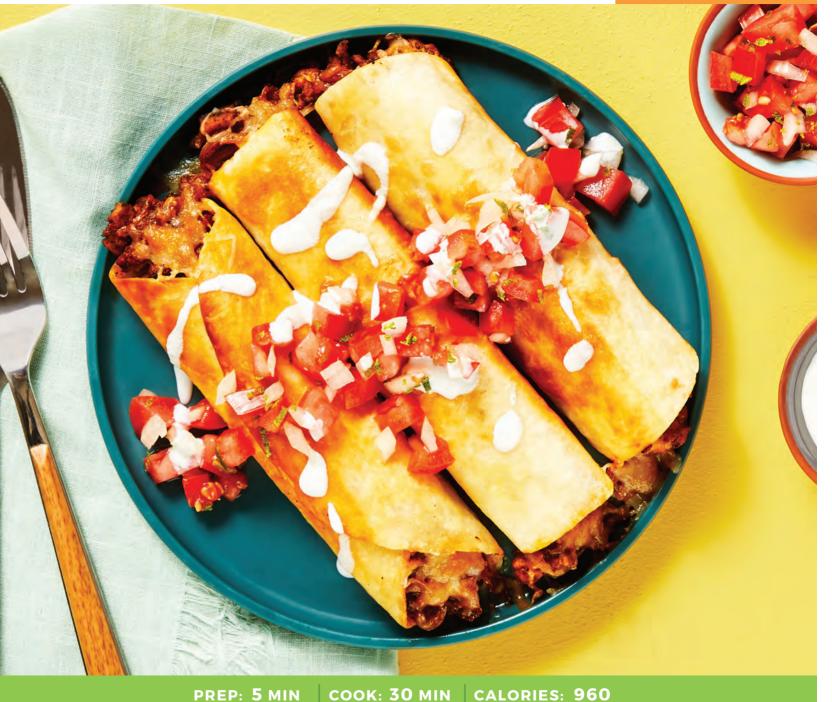
with Pico de Gallo & Lime Crema

HALL OF FAME

## INGREDIENTS 2 PERSON | 4 PERSON 10 oz | 20 oz Yellow Onion Ground Pork 1 TBSP | 2 TBSP Southwest Spice Blend 1/2 Cup | 1 Cup Flour Tortillas Mexican Cheese **Contains: Wheat** Blend **Contains: Milk** 1 2 Roma Tomato 4 TBSP | 8 TBSP Sour Cream **Contains: Milk** HELLO

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#### 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 sides like you would a safety pin. Just be sure to remove before eating!

#### BUST OUT

- Baking sheet
- Aluminum foil
- Large pan
- Zester
- 2 Small bowls
- Kosher salt
- Vegetable oil (2 tsp | 2 tsp)
- Olive oil (1 TBSP | 2 TBSP)

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\* Ground Pork 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 all produce.
- Halve, peel, and thinly slice **onion**; mince a few slices until you have 1 TBSP (2 TBSP for 4 servings).



### 2 MAKE FILLING

- Heat a drizzle of **oil** in a large pan over medium-high heat. Add **sliced onion**; cook for 3 minutes.
- Add pork\* and Southwest Spice; cook, breaking up meat into pieces, until pork is browned and onion is softened, 4-6 minutes.
- Stir in Tex-Mex paste and <sup>1</sup>/<sub>3</sub> cup water (<sup>1</sup>/<sub>2</sub> cup for 4 servings). Simmer until mixture is thickened and pork is cooked through, 2-4 minutes more. Turn off heat.



#### **3 BAKE FLAUTAS**

- 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 **pork filling** is done, add a heaping ¼ cup filling to one side of each tortilla, then sprinkle each with **1 TBSP Mexican cheese**. 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.



#### **4 FINISH & SERVE**

- While flautas 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 **sour cream**, remaining lime zest, and a squeeze of lime juice. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt**.
- Divide **flautas** between plates. Top with **pico de gallo** and **lime crema**. Serve.