

INGREDIENTS 2 PERSON | 4 PERSON 1 2 2 4 1 2 Zucchini Scallions Corn 1 TBSP | 2 TBSP 10 oz | 20 oz 1/4 Cup 1/2 Cup Southwest Spice Old El Paso Mild Monterey Jack Blend Red Enchilada Cheese **Contains: Milk** Sauce





6 | 12 3 oz | 6 oz Flour Tortillas Queso Blanco Contains: Soy, Wheat 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
 10 oz | 20 oz

 S Ground Beef**
 S Ground Turkey



SOUTHWEST CORN & ZUCCHINI FLAUTAS

with Enchilada Sauce & Queso Blanco



in many kitchens.



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

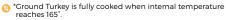
- Baking sheet • Paper towels
- Aluminum foil Large pan
- Box grater
- Strainer 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp) 😏 😏
- Olive oil (1 TBSP | 2 TBSP)

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





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 Ø medium-high heat. Add **beef*** or **turkey***: Ø cook, breaking up meat into pieces, until browned and cooked through. 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



4 BAKE FLAUTAS

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



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 Old El Paso Mild Red 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.
- Use pan used for beef or turkey here. Ø Once scallion whites are charred, return Ø beef or turkey to pan and cook through the rest of this step as instructed.



5 WARM SAUCES

- In a small bowl, microwave remaining enchilada sauce on high until warmed through, 45-60 seconds,
- In a second small bowl, combine **aueso** blanco with 1 TBSP water (2 TBSP for 4 servings). Microwave until warmed through, 25 seconds; stir to combine.



3 ASSEMBLE FLAUTAS

- Meanwhile, drizzle tortillas with 1TBSP 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.



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.