



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



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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

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Organic Ground Beef** Calories: 920



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



HELLO

FLAUTAS

These rolled tacos are baked (not fried) for easy cooking and a crispy, golden exterior.

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)

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*Ground Beef 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 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 ⅓ **cup water** (½ cup for 4 servings). Simmer until mixture has thickened and beef is cooked through, 2-4 minutes more. Turn off heat.

↪ Swap in **organic beef** 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.