



FULLY LOADED TOFU TAQUITOS

with Creamy Guacamole & Pico de Gallo

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Lime



1 | 1
Red Onion



½ Cup | 1 Cup
Mexican Cheese Blend
Contains: Milk



¼ Cup | ½ Cup
Monterey Jack Cheese
Contains: Milk



1 | 2
Tofu
Contains: Soy



1 TBSP | 2 TBSP
Southwest Spice Blend



1 TBSP | 2 TBSP
Cornstarch



1 | 2
Tex-Mex Paste



6 | 12
Flour Tortillas
Contains: Soy, Wheat



1 | 2
Tomato



½ Cup | 1 Cup
Guacamole



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



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HELLO

TAQUITOS

These rolled tacos are baked for a crispy, golden-brown exterior.

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 920



WEIGHT A MINUTE

In step 3, we ask you to press out the excess water from your tofu. If you have time, layer the drained tofu between paper towels, then place a cutting board on top with a weight, such as a heavy can, to draw out as much moisture as possible and ensure even browning once the tofu hits the hot pan.

BUST OUT

- Baking sheet
 - Paper towels
 - Aluminum foil
 - Medium bowl
 - Zester
 - Large pan
 - 2 Small bowls
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- Kosher salt
 - Black pepper
 - Cooking oil (2 TBSP | 3 TBSP)

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1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. Line a baking sheet with foil and **lightly oil** (or coat with **nonstick cooking spray**). **Wash and dry produce.**
- Halve, peel, and thinly slice **half the onion** (whole onion for 4 servings). Zest and quarter **lime** (for 4, zest one lime and quarter both).



2 PICKLE ONION & MIX CHEESE

- In a small bowl (**medium bowl for 4 servings**), combine **1½ TBSP sliced onion** (3 TBSP for 4), **juice from half the lime**, and a **pinch of salt**.
- In a separate small bowl, combine **Mexican cheese blend** and **Monterey Jack**.



3 SEASON FILLING

- Open and drain **tofu**; press out excess water with paper towels.
- Dice tofu into ½ inch cubes. Add to a medium bowl with **Southwest Spice Blend**, **cornstarch**, and a **big pinch of salt and pepper**. Toss until evenly coated.



4 COOK FILLING

- Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Once pan is hot, add **tofu** in an even layer; cook, undisturbed, until lightly browned on bottom, 2-3 minutes.
- Add **remaining sliced onion**; cook, stirring occasionally, until onion is slightly softened and tofu is browned, 3-4 minutes more (if pan seems dry, add another drizzle of oil).
- Stir in **Tex-Mex paste** and ½ cup water (½ cup for 4 servings). Simmer until thickened, 1-2 minutes. Turn off heat.



5 ASSEMBLE & BAKE TAQUITOS

- Meanwhile, drizzle **tortillas** with **1 TBSP oil** (2 TBSP for 4 servings); brush or rub to coat both sides.
- Place tortillas on a clean work surface. Once **filling** is done, add a heaping ¼-cup scoop to one side of each tortilla; sprinkle with **1 TBSP cheese mixture**. Roll up tortillas, starting with filled sides, to create **taquitos**. Place, seam sides down, on prepared sheet. **TIP: Make sure the taquitos are snug on the sheet—this will prevent them from unrolling.**
- Bake on middle rack until golden brown and crispy, 8-12 minutes.



6 FINISH & SERVE

- While taquitos bake, finely dice **tomato**. Add tomato and **half the lime zest** to bowl with **pickled onion**. Toss to combine and season with **salt**.
- In bowl used for cheese, combine **guacamole**, **sour cream**, remaining lime zest, and a **squeeze of lime juice**. Season with **salt** and **pepper**.
- Divide **taquitos** between plates. Top with **creamy guacamole** and **pico de gallo**. Serve with any **remaining lime wedges** on the side.