

INGREDIENTS

2 PERSON | 4 PERSON





Red Onion



1/2 Cup | 1 Cup Mexican Cheese Blend Contains: Milk



¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk



Contains: Soy



1 TBSP | 2 TBSP Southwest Spice Blend



1 TBSP | 2 TBSP Cornstarch



Tex-Mex Paste



Flour Tortillas Contains: Soy, Wheat



1 | 2 Tomato



1/2 Cup | 1 Cup Guacamole



11/2 TBSP | 3 TBSP Sour Cream Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

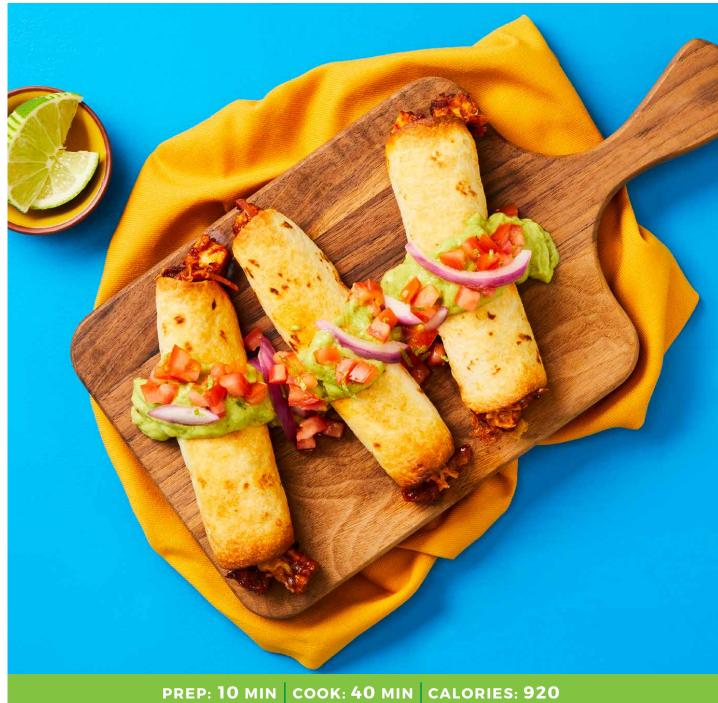
HELLO

TAQUITOS

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

FULLY LOADED TOFU TAQUITOS

with Creamy Guacamole & Pico de Gallo





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.



- · Baking sheet
- Paper towels
- Aluminum foil
- Medium bowl
- Zester
- Large pan
- 2 Small bowls
- 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 11/2 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.



- 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 mediumhigh 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 ⅓ 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 1/4-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.