



FULLY LOADED PORK TAQUITOS

with Pico de Gallo, Creamy Guacamole & Hot Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Yellow Onion



10 oz | 20 oz
Ground Pork



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Tex-Mex Paste



6 | 12
Flour Tortillas
Contains: Wheat



½ Cup | 1 Cup
Mexican Cheese Blend
Contains: Milk



1 | 1
Lime



1 | 2
Roma Tomato



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



4 TBSP | 8 TBSP
Guacamole



1 tsp | 2 tsp
Hot Sauce

HELLO

TAQUITOS

Also known as *flautas*, these rolled tacos are baked for a crispy, golden-brown exterior.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 1040



ZEST FOR LIFE

We like using a microplane or dedicated zester for zesting citrus. If you don't have one, use a peeler or paring knife to remove just the green surface layer from the lime in step 4, then mince it.

BUST OUT

- Baking sheet
- Aluminum foil
- Large pan
- Zester
- 2 Small bowls
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)
- 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 lightly **oil** (or spray with nonstick cooking spray). **Wash and dry all produce.**
- Halve, peel, and thinly slice **onion**; mince a few slices until you have 1 TBSP.
- **4 SERVINGS: Mince a few slices of onion until you have 2 TBSP.**



3 ASSEMBLE & BAKE TAQUITOS

- Meanwhile, drizzle **tortillas** with **1 TBSP olive oil**; 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 with **1 TBSP Mexican cheese**. Roll up tortillas, starting with filled sides, to create **taquitos**. Place seam sides down on prepared sheet.
- Bake on middle rack until golden brown and crispy, 8-12 minutes.
- **4 SERVINGS: Drizzle tortillas with 2 TBSP olive oil.**
- **TIP: Make sure the taquitos are snug on the sheet—this will prevent them from unrolling.**



2 COOK PORK FILLING

- Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **sliced onion**; cook for 3 minutes.
- Add **pork***; cook, breaking up meat into pieces, until browned and cooked through and onion is softened, 4-6 minutes. Stir in **Southwest Spice, Tex-Mex paste,** and **½ cup water**. Simmer until thickened, 2-3 minutes. Turn off heat.
- **4 SERVINGS: Use ½ cup water.**



4 FINISH & SERVE

- While taquitos 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 **guacamole, sour cream**, remaining lime zest, and a squeeze of lime juice. Season with **salt** and **pepper**.
- Divide **taquitos** between plates. Top with **pico de gallo, creamy guacamole**, and **hot sauce**. Serve.