

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: Soy, Wheat



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



1 | 2 Tomato



3 TBSP | 6 TBSP Sour Cream Contains: Milk



Lime

4 TBSP | 8 TBSP Guacamole



1 tsp | 2 tsp Hot Sauce



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.







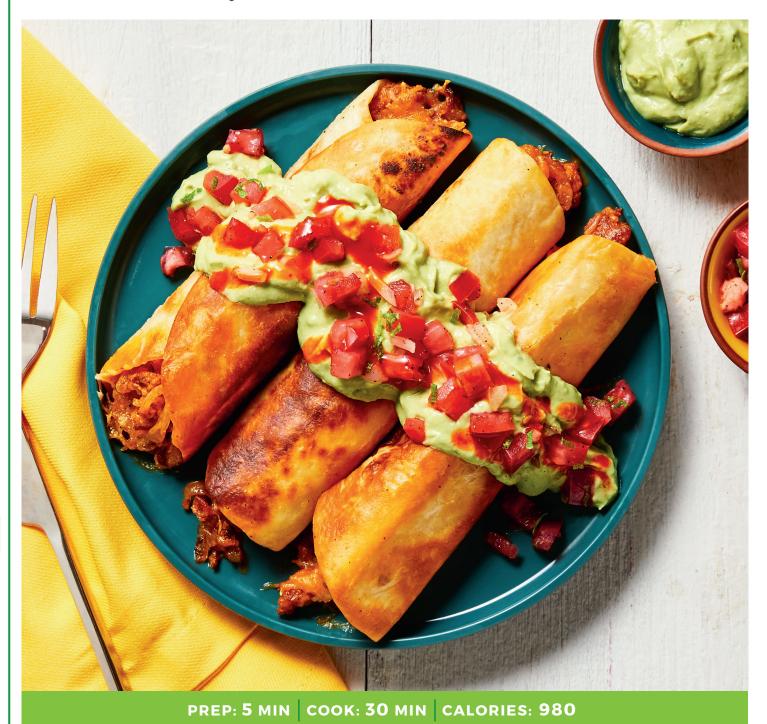
10 oz | 20 oz Ground Beef**





FULLY LOADED PORK TAQUITOS

with Pico de Gallo, Creamy Guacamole & Hot Sauce



3



HELLO

TAQUITOS

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

PUT A PIN IN IT

Weave a toothpick into the seam of each tortilla to make sure the taquitos stay closed. Just be sure to remove them before eating!

BUST OUT

- Baking sheet
- Zester
- Aluminum foil 2 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (1 TBSP | 2 TBSP)

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*Ground Pork is fully cooked when internal temperature

- (5) *Ground Turkey is fully cooked when internal temperature
- (5) *Ground Beef is fully cooked when internal temperature



- · 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 **onion**; mince a few slices until you have 1 TBSP (2 TBSP for 4 servings).



3 ASSEMBLE & BAKE TAQUITOS

- Meanwhile, drizzle tortillas with 1 TBSP olive oil (2 TBSP for 4 servings); brush or rub to completely coat on both sides.
- 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 each with **1 TBSP Mexican cheese blend**. 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.



- 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 pork is browned and cooked through and onion is softened, 4-6 minutes.
- Stir in Southwest Spice Blend, Tex-Mex paste, and 1/3 cup water (1/2 cup for 4 servings). Simmer until thickened, 2-3 minutes. Turn off heat.
- Swap in **turkey*** or **beef*** for pork.





- 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.