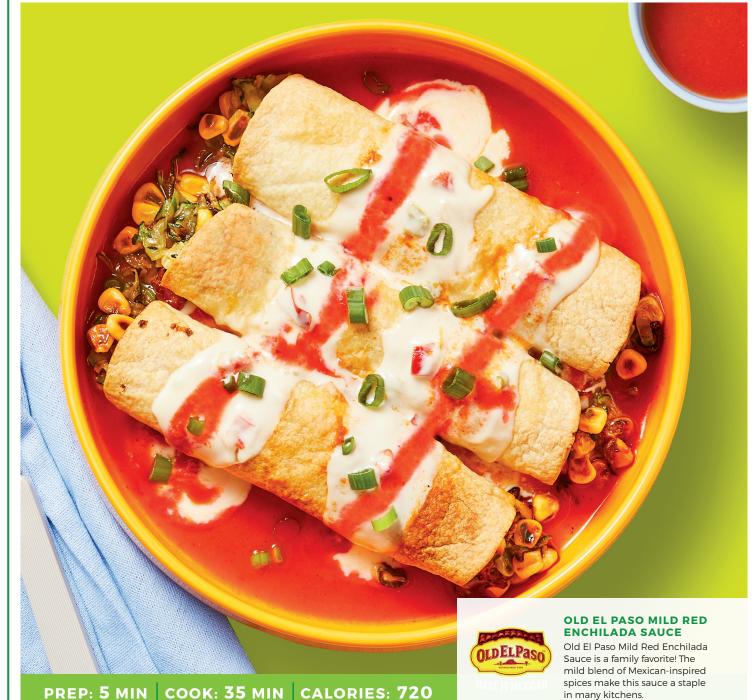


# **SOUTHWEST CORN & ZUCCHINI FLAUTAS**

with Enchilada Sauce & Queso Blanco



HFRC\_38.9\_R60999A / R60999APS06 / R60999APA07\_SOUTHWEST CORN & ZUCCHINI FLAUTAS.indd 1

in many kitchens.



# **HELLO**

# **FLAUTAS**

These rolled tacos are baked (not fried) for a crispy exterior.

# **SEW SMART**

Weave a toothpick into the seam of each tortilla (just like you would a safety pin) to secure flautas. Be sure to remove before eating!

# **BUST OUT**

- Baking sheet Paper towels
- Aluminum foil Large pan
- Box grater
- Strainer
  - 2 Small bowls

Can opener

- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp) (3 (3)
- Olive oil (1 TBSP | 2 TBSP)

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G \*Ground Beef is fully cooked when internal temperature reaches 160°.

\*Ground Turkey is fully cooked when internal temperature reaches 165°.



# 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Line a baking sheet with foil and brush with oil. Wash and dry produce.
- Trim **zucchini** and grate on the largest holes of a box grater. Place in the center of a clean kitchen towel. Gather into a tight bundle and squeeze over the sink to remove as much liquid as possible.
- Drain **corn**, then pat dry with paper towels. Trim and thinly slice **scallions**, separating whites from greens.
- Heat a drizzle of oil in a large pan
   over medium-high heat. Add beef\* or turkey\*; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.

**4 BAKE FLAUTAS** 

Bake flautas on top rack until golden

brown and crispy, 8-12 minutes.



# 2 COOK FILLING

- Heat a drizzle of oil in a large pan over medium-high heat. Add zucchini and a pinch of salt; cook, stirring occasionally, until lightly browned and softened, 3-4 minutes. Add corn and scallion whites; cook, stirring occasionally, until golden brown and lightly charred in spots, 2-4 minutes. TIP: Cover pan if corn starts to pop.
- Add Southwest Spice Blend and half the enchilada sauce; cook, stirring often, until thickened, 1-2 minutes. Turn off heat; stir in Monterey Jack until melted. Taste and season with salt and pepper if desired.
- Use pan used for beef or turkey here.
  Stir in **beef** or **turkey** along with





# **3 ASSEMBLE FLAUTAS**

- 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 **corn and zucchini filling** is done, add a heaping ¼ cup filling to one side of each tortilla. Roll up tortillas, starting with filled sides, to create **flautas**.
- Place flautas, seam sides down, on prepared sheet. TIP: Arrange your flautas snug on the sheet to keep them from unrolling.



# **5 WARM SAUCES**

- In a small bowl, microwave remaining enchilada sauce on high until warmed through, 45-60 seconds.
- In a second small bowl, combine queso blanco with 1 TBSP water (2 TBSP for 4 servings). Microwave on high until warmed through, 25 seconds; stir to combine.



# 6 SERVE

 Divide flautas between plates. Drizzle with queso blanco and as much remaining enchilada sauce as you like. Sprinkle with scallion greens and serve.