

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2 Zucchini



1 TBSP | 2 TBSP Southwest Spice Blend



6 | 12 Flour Tortillas Contains: Soy, Wheat



2 | 4 Scallions



10 oz | 20 oz Red Enchilada Sauce



¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk

Corn



3 oz | 6 oz Queso Blanco Sauce Contains: Milk



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

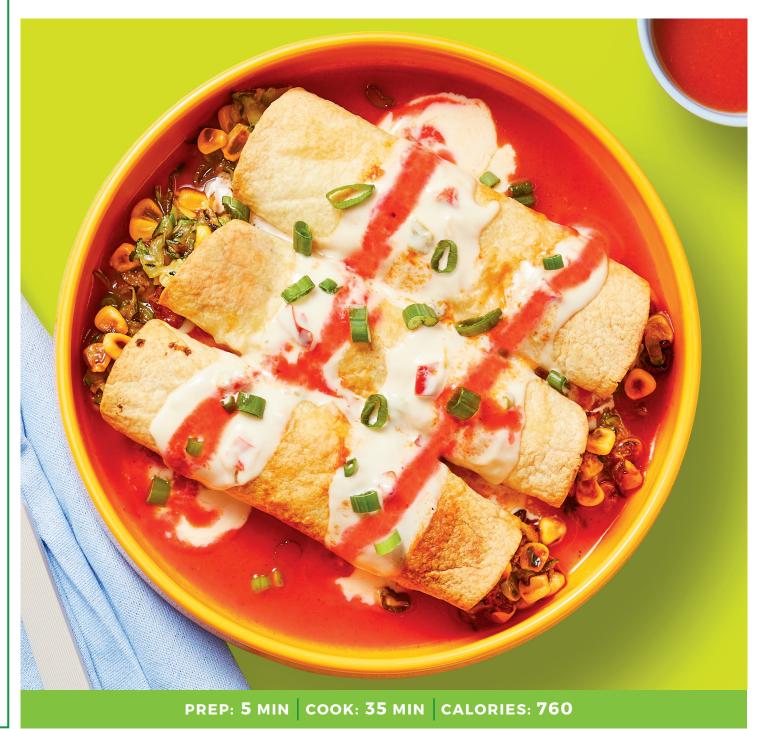
HELLO

FLAUTAS

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

SOUTHWEST CORN & ZUCCHINI FLAUTAS

with Enchilada Sauce & Queso Blanco



20



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 Box grater
- Large panCan opener
- Strainer
- 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (1 TBSP | 2 TBSP)

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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.



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.



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.



4 BAKE FLAUTAS

 Bake **flautas** on top rack until golden brown and crispy, 8-12 minutes.



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



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

VK 48-20