



Easy Black Bean Loaded Taquitos

with Charred Corn Salsa & Enchilada Sauce

NEW

Grab your Meal Kit with this symbol



Sweetcorn



Black Beans



Soffritto Mix



Garlic Paste



Mexican Fiesta Spice Blend



Baby Spinach Leaves



Enchilada Sauce



Mini Flour Tortillas



Plant-Based Aioli



Beef Mince

Prep in: 15-25 mins
Ready in: 30-40 mins



Plant Based*

*Custom Recipe is not Plant Based

Taquitos, the close relative of enchiladas are in town tonight and we're excited for their stay. By switching beef to beans, you can still get all of your favourite Mexican flavours in this delicious veggie meal! Dig in!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Brown Sugar, Plant-Based Butter, Vinegar (White Wine or Rice Wine)

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweetcorn	1 tin (125g)	1 tin (300g)
black beans	1 packet	2 packets
soffritto mix	1 medium bag	1 large bag
garlic paste	1 packet	2 packets
Mexican fiesta spice blend	1 medium sachet	2 medium sachets OR 1 large sachet
baby spinach leaves	1 small bag	1 medium bag
water*	¼ cup	½ cup
brown sugar*	½ tbs	1 tbs
plant-based butter*	20g	40g
enchilada sauce	1 packet (150g)	2 packets (300g)
mini flour tortillas	6	12
vinegar* (white wine or rice wine)	drizzle	drizzle
plant-based aioli	1 medium packet	2 medium packets
beef mince**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3272kJ (782Cal)	586kJ (140Cal)
Protein (g)	27g	4.8g
Fat, total (g)	36.2g	6.5g
- saturated (g)	5.3g	0.9g
Carbohydrate (g)	76.2g	13.7g
- sugars (g)	14.5g	2.6g
Sodium (mg)	1921mg	344mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4217kJ (1008Cal)	617kJ (147Cal)
Protein (g)	54.6g	8g
Fat, total (g)	49g	7.2g
- saturated (g)	10.9g	1.6g
Carbohydrate (g)	76.2g	11.2g
- sugars (g)	14.5g	2.1g
Sodium (mg)	1996mg	292mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



1



Make the filling

- Preheat oven to **240°C/220°C fan-forced**.
- Drain **sweetcorn**. Drain and rinse **black beans**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **soffritto mix**, stirring, until tender, **4-5 minutes**.
- **SPICY!** You may find the spice blend hot! Add less if sensitive to heat. Add **garlic paste** and **Mexican fiesta spice blend**, stirring, until fragrant, **1 minute**.
- Add **beans**, **baby spinach leaves**, the **water**, the **brown sugar** and the **plant-based butter** and cook, stirring, until thickened, **2-3 minutes**.
- Remove from heat. Stir through half the **enchilada sauce**, until combined.

Custom Recipe: If you've added beef mince, drain half the beans. Heat pan as above. Before cooking the soffritto mix, cook beef mince, breaking up with a spoon, until browned and cooked through, 4-5 minutes. Drain excess oil from the pan before adding the soffritto mix. Continue with step.

3



Char the corn

- Meanwhile, wipe out pan and return to medium-high heat with a drizzle of **olive oil**.
- Cook **corn kernels** until lightly browned, **4-5 minutes**. Transfer to a small bowl.
- Add a drizzle of **olive oil** and the **vinegar**. Toss to combine. Season to taste.

2



Cook the taquitos

- Lay **mini flour tortillas** on a chopping board. Spoon **filling** down the centre.
- Roll **tortillas** up tightly and place, seam-side down, evenly spaced on the lined oven tray. Drizzle with **olive oil** and season with **salt** and **pepper**.
- Bake until golden and starting to crisp, **8-10 minutes**.

4



Serve up

- Divide black bean loaded taquitos between plates.
- Top with remaining enchilada sauce and corn salsa.
- Drizzle over **plant-based aioli** to serve. Enjoy!

Rate your recipe

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