Easy Black Bean Loaded Taquitos with Charred Corn Salsa & Enchilada Sauce

NEW



Grab your Meal Kit with this symbol









Soffritto Mix

Garlic Paste





Mexican Fiesta Spice Blend

Baby Spinach Leaves





Enchilada Sauce

Mini Flour Tortillas



Plant-Based

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!



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

ingi edients				
	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*	1/4 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 Posino		

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

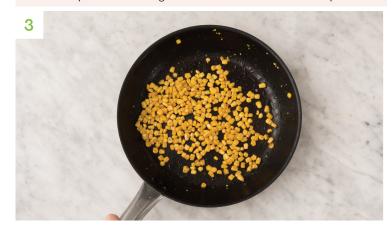




Make the filling

- 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.



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.



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.



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

Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate