



Mexican-Style Street Food Kit

with Cheesy Beef Flautas, Chorizo Loaded Fries & Roasted Corn Cobs

Grab your Meal Kit with this symbol



Potato



Lime



Corn



Tomato



Cucumber



Mild Chorizo



Paprika Spice Blend



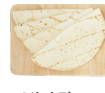
Beef Mince



Mexican Fiesta Spice Blend



Tomato Paste



Mini Flour Tortillas



Cheddar Cheese



Ranch Dressing



Coriander



Light Sour Cream



Tomato Salsa

Prep in: 25 mins
Ready in: 45 mins

NEED

Pantry items

Olive Oil, Softened Butter

SKU

Before you start

Wash your hands and any fresh food.

You will need

Two oven trays lined with baking paper · Large frying pan

Ingredients

	4 People
olive oil*	refer to method
potato	2
lime	1
corn	2
tomato	1
cucumber	1
mild chorizo	1 packet
softened butter*	30g
paprika spice blend	½ medium sachet
beef mince	1 small packet
Mexican Fiesta spice blend	1 medium sachet
tomato paste	1 medium packet
water*	¼ cup
mini flour tortillas	6
Cheddar cheese	1 large packet
ranch dressing	1 medium packet
coriander	1 bag
light sour cream	1 medium packet
tomato salsa	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3222kJ (770Cal)	612kJ (146Cal)
Protein (g)	36.1g	6.9g
Fat, total (g)	37.2g	7.1g
- saturated (g)	15.6g	3g
Carbohydrate (g)	69.3g	13.2g
- sugars (g)	15.8g	3g
Sodium (mg)	1382mg	262mg
Dietary Fibre (g)	13.8g	2.6g

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.



Get prepped

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries. Zest **lime** then cut into wedges. Slice **corn** into thirds.
- Finely chop **tomato, cucumber** and **mild chorizo**.
- In a large bowl, combine **softened butter, lime zest, and paprika spice blend (see ingredients)**.
- Add **corn pieces** to the **butter mixture** and toss to coat.



Bake the flautas

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



Bake the fries & corn

- Place fries on a lined oven tray.
- Drizzle with **olive oil**, season with **salt** and toss to coat.
- Place **corn pieces** on one side of the tray, then bake until tender, **20-25 minutes**.



Finish the loaded fries

- When the fries have **5 minutes** remaining, remove tray from the oven. Transfer **corn** to a serving plate and set aside.
- Sprinkle **fries** with the remaining **Cheddar cheese**. Bake until golden and crispy, **5 minutes**.



Cook the chorizo & mince

- While the fries are baking, in a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **chorizo** until golden, **4-6 minutes**. Transfer to a paper towel-lined plate and set aside.
- Return the frying pan to high heat. Cook **beef mince** (no need for oil!), breaking up with a spoon, until just browned, **4-5 minutes**.
- SPICY!** This spice blend is hot! Add less if you're sensitive to heat. Add **Mexican Fiesta spice blend** and **tomato paste**, and cook until fragrant, **1-2 minutes**.
- Remove from heat, then add the **water**, stirring until combined.



Serve up

- In a medium bowl, combine tomato, cucumber, a squeeze of lime juice and a drizzle of olive oil. Season to taste.
- Drizzle corn with **ranch dressing**.
- Transfer cheesy fries to a serving dish, then top with chorizo and cucumber salsa. Tear over **coriander** to garnish.
- Serve with cheesy beef flautas, **light sour cream, tomato salsa**, and remaining lime wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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