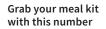


Black Bean Loaded Taquitos

with Charred Corn Salsa & Enchilada Sauce

CLIMATE SUPERSTAR









Garlic

Brown Onion



Carrot

Sweetcorn





Black Beans

Mexican Fiesta Spice Blend





Enchilada Sauce

Mini Flour Tortillas





Baby Spinach Leaves

h Plant-Based





Mince







Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
brown onion	1	2
carrot	1	2
sweetcorn	1 medium tin	1 large tin
black beans	1 packet	2 packets
Mexican Fiesta spice blend 🥖	1 medium sachet	1 large sachet
water*	1/4 cup	½ cup
brown sugar*	½ tbs	1 tbs
plant-based butter*	20g	40g
enchilada sauce	1 packet	2 packets
mini flour tortillas	6	12
baby spinach leaves	1 small packet	1 medium packet
plant-based aioli	1 packet	2 packets
		

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3393kJ (811Cal)	562kJ (134Cal)
Protein (g)	27g	4.5g
Fat, total (g)	35g	5.8g
- saturated (g)	6.1g	1g
Carbohydrate (g)	87.2g	14.4g
- sugars (g)	20.7g	3.4g
Sodium (mg)	1780mg	295mg
Dietary Fibre (g)	23.4g	3.9g

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.
- Finely chop garlic and brown onion.
- · Grate carrot.
- Drain sweetcorn.
- Drain and rinse black beans.



Cook the filling

- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook carrot and onion stirring, until tender, 3-4 minutes.
- SPICY! You may find the spice blend hot! Add less if sensitive to heat. Add garlic and Mexican Fiesta spice blend, stirring until fragrant, 1 minute.
- Add beans, the water, brown sugar and plant-based butter and cook, stirring, until thickened. 2-3 minutes.
- Remove from heat. Stir through half the enchilada sauce, until combined. Season.



Bake 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.



Char the corn

- Meanwhile, roughly chop baby spinach leaves.
- 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 medium bowl.

TIP: Cover the pan with a lid if the kernels are "popping" out.



Make the salsa

- To the bowl with the corn, add baby spinach leaves and a drizzle of olive oil.
- · Toss to combine. Season to taste.



Serve up

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





ADD BEEF MINCE

Before cooking sauce, cook beef mince, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.



Before cooking sauce, cook pork mince, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe. If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

