



Black Bean Loaded Taquitos

with Charred Corn Salsa & Enchilada Sauce

CLIMATE SUPERSTAR

Grab your meal kit with this number

30



Sweetcorn



Black Beans



Soffritto Mix



Garlic Paste



Mexican Fiesta Spice Blend



Baby Spinach Leaves



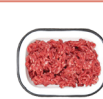
Enchilada Sauce



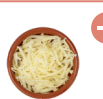
Mini Flour Tortillas



Plant-Based Aioli

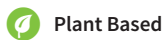


Beef Mince



Cheddar Cheese

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



Plant Based

Eat Me First

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 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

Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweetcorn	1 medium tin	1 large tin
black beans	1 packet	2 packets
soffritto mix	1 medium packet	1 large packet
garlic paste	1 packet	2 packets
Mexican Fiesta spice blend	1 medium sachet	1 large sachet
baby spinach leaves	1 small packet	1 medium packet
water*	¼ 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
plant-based aioli	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3413kJ (816cal)	313kJ (75cal)
Protein (g)	26g	2.4g
Fat, total (g)	36.4g	3.3g
- saturated (g)	5.7g	0.5g
Carbohydrate (g)	83.2g	7.6g
- sugars (g)	15.4g	1.4g
Sodium (mg)	1827mg	167.3mg
Dietary Fibre (g)	21.1g	1.9g

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.

We're here to help!

Scan here if you have any questions or concerns

2024 | CW41



Get prepped and start 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**, tossing, 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**, **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.



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. Toss to combine. Season to taste.



Cook the filling

- Lay **mini flour tortillas** on a chopping board. Spoon **filling** down the centre.
- Roll **tortilla** 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!

CUSTOM OPTIONS

+ ADD BEEF MINCE

Cook with filling, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.

+ ADD CHEDDAR CHEESE

Sprinkle over tortillas before baking.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

