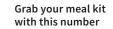


Mexican Black Bean Taquitos with Charred Corn Salsa & Enchilada Sauce

















Carrot

Sweetcorn





Mexican Fiesta Spice Blend





Tomato Paste

Enchilada Sauce





Mini Flour Tortillas

Baby Leaves



Plant-Based



Prep in: 20-30 mins Ready in: 30-40 mins

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

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	
garlic	2 cloves	4 cloves	
onion	1/2	1	
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	
tomato paste	1 packet	2 packets	
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 leaves	1 small packet	1 medium packet	
plant-based mayo	1 medium packet	1 large packet	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2405kJ (574Cal)	539kJ (128Cal)
Protein (g)	11g	2.5g
Fat, total (g)	25.2g	5.6g
- saturated (g)	10.6g	2.4g
Carbohydrate (g)	76.1g	17.1g
- sugars (g)	22.6g	5.1g
Sodium (mg)	2037mg	456mg
Dietary Fibre (g)	14.6g	3.3g

The quantities provided above are averages only.

Allergens

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

Visit hellofresh.co.nz/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.
- · Thinly slice onion (see ingredients).
- 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 onion and carrot until tender, 2-3 minutes.
- **SPICY!** The spice blend is hot! Add less if you're sensitive to heat. Add garlic, Mexican Fiesta spice blend and tomato paste, stirring, until fragrant, 1 minute.
- Add beans, the water, brown sugar and plant-based butter and cook, stirring, until thickened. 2-3 minutes.
- · Remove pan from heat. Stir through half the enchilada sauce until combined. Season to taste.



Bake the taquitos

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



Char the corn

- Meanwhile, roughly chop baby leaves.
- · Wipe out the frying pan, then return to medium-high heat with a drizzle of olive oil.
- · Cook sweetcorn 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

- Add baby leaves and a drizzle of olive oil to the bowl of charred corn.
- · Toss to combine. Season to taste.



Serve up

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







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



Before cooking sauce, cook beef 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.

