



Mexican Pulled Chicken Taquitos

with Chipotle Sour Cream & Avocado Salsa

NEW

Grab your meal kit with this number

22



Onion



Sour Cream



Mild Chipotle Sauce



Pulled Chicken



Mexican Fiesta Spice Blend



Tomato Paste



Mini Flour Tortillas



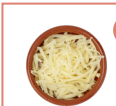
Avocado



Tomato



Lemon



Shredded Cheddar Cheese



Diced Bacon

Prep in: 25-35 mins
Ready in: 25-35 mins

How good are taquitos! Just like tacos (but crispier!), these rolled up golden tubes of goodness pack a punch with flavour. These ones have tender pulled chicken in a tomato based sauce, with a chipotle sour cream to heat things up and cool things down. Dig in!

Pantry items

Olive Oil, Butter, Brown Sugar

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
onion	½	1
sour cream	1 packet	2 packets
mild chipotle sauce	1 medium packet	1 large packet
pulled chicken	1 medium packet	2 medium packets OR 1 large packet
Mexican Fiesta spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
butter*	20g	40g
brown sugar*	1 tsp	2 tsp
water*	¼ cup	½ cup
mini flour tortillas	6	12
avocado	1 small	1 large
tomato	1	2
lemon	½	1

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3299kJ (788Cal)	645kJ (154Cal)
Protein (g)	34.6g	6.8g
Fat, total (g)	44.2g	8.6g
- saturated (g)	17.6g	3.4g
Carbohydrate (g)	60.3g	11.8g
- sugars (g)	14.9g	2.9g
Sodium (mg)	1374mg	269mg
Dietary Fibre (g)	15.4g	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**.
- Thinly slice **onion** (see ingredients).
- In a small bowl, combine **sour cream** and **mild chipotle sauce**. Set aside.



Bake the taquitos

- Lay **mini flour tortillas** on a flat surface. Spoon **chicken 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**.



Cook the filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **onion** until tender, **2-3 minutes**.
- Add **pulled chicken**, **Mexican Fiesta spice blend** and **tomato paste** and cook, breaking up with a spoon, until browned, **2-3 minutes**.
- Add the **butter**, **brown sugar** and **water**, stirring, until slightly reduced, **1 minute**.



Serve up

- Meanwhile, slice **avocado** in half, scoop out flesh and roughly chop. Roughly chop **tomato**. Slice **lemon** into wedges.
- In a medium bowl, combine avocado, tomato, a squeeze of lemon juice and a drizzle of olive oil. Season with salt and pepper.
- Divide Mexican pulled chicken taquitos between plates.
- Top with avocado salsa. Serve with chipotle sour cream and any remaining lemon wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW41



CUSTOM OPTIONS

+ ADD CHEDDAR CHEESE
Sprinkle over filling before rolling taquitos.

+ ADD DICED BACON
Cook with onion, 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.

