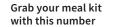


Mexican Black Bean Taquitos with Charred Corn Salsa & Enchilada Sauce

CLIMATE SUPERSTAR















Carrot

Sweetcorn





Mexican Fiesta Spice Blend







Passata

Tomato Paste



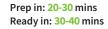
Mini Flour

Tortillas

Baby Leaves

Plant-Based Mayo







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

9			
	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	
passata	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)	3134kJ (749Cal)	489kJ (116Cal)
Protein (g)	27g	4.2g
Fat, total (g)	26g	4.1g
- saturated (g)	10.8g	1.7g
Carbohydrate (g)	97g	15.1g
- sugars (g)	23.2g	3.6g
Sodium (mg)	2271mg	354mg
Dietary Fibre (g)	23.2g	3.6g

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 black 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 passata 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 passata 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.



Cook with filling, 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.

