



PORK FLAUTAS SUPREME

with Pico de Gallo, Lime Crema & Guacamole

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Red Onion



10 oz | 20 oz
Ground Pork



1 | 2
Tex-Mex Paste



1 TBSP | 2 TBSP
Southwest
Spice Blend



6 | 12
Flour Tortillas
Contains: Wheat



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



1 | 2
Lime



1 | 2
Roma Tomato



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



4 TBSP | 8 TBSP
Guacamole

HELLO

FLAUTAS

Also known as *taquitos*, these rolled tacos are baked (not fried) for easy cooking and a crispy, golden-brown exterior.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 1020



LIFE HACK

To make sure your flautas stay intact after assembling them in step 3, try securing each with a toothpick. Weave it into the seam sides like you would a safety pin. Just be sure to remove before eating!

BUST OUT

- Baking sheet
- Aluminum foil
- Large pan
- Zester
- 2 Small bowls
- Kosher salt
- Vegetable oil (2 tsp | 2 tsp)
- Olive oil (1 TBSP | 2 TBSP)

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663
[HelloFresh.com](https://www.hellofresh.com)

* Ground Pork is fully cooked when internal temperature reaches 160°.



1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. Line a baking sheet with foil and brush with **oil** or coat with nonstick spray. **Wash and dry all produce.**
- Halve, peel, and thinly slice **onion**; mince a few slices until you have 1 TBSP.
- **4 SERVINGS:** Mince a few slices of onion until you have 2 TBSP.



3 BAKE FLAUTAS

- Meanwhile, drizzle **tortillas** with **1 TBSP olive oil**; brush or rub to completely coat.
- Place tortillas on a clean work surface. Once **pork filling** is done, add a heaping ¼ cup filling to one side of each tortilla, then sprinkle with **1 TBSP Mexican cheese**. Roll up tortillas, starting with filled side, to create flautas. Place seam sides down on prepared sheet.
- Bake on middle rack until golden brown and crispy, 8-12 minutes.
- **4 SERVINGS:** Drizzle tortillas with 2 TBSP olive oil.
- **TIP:** Make sure the flautas are snug on the sheet—this will prevent them from unrolling.



2 MAKE FILLING

- Heat a drizzle of **oil** in a large pan over medium-high heat. Add **sliced onion**; cook for 3 minutes. Stir in **pork*** and **Southwest Spice**; cook, breaking up meat into pieces, until browned and onion is softened, 4-6 minutes.
- Stir in **Tex-Mex paste** and **1/3 cup water**. Simmer until mixture is thickened and pork is cooked through, 2-4 minutes more. Turn off heat.
- **4 SERVINGS:** Stir in 1/2 cup water.



4 FINISH & SERVE

- While flautas bake, finely dice **tomato**. Zest and quarter **lime**. In a small bowl, combine tomato, **minced onion**, half the **lime zest**, and a squeeze of **lime juice**. Season with **salt**.
- In a separate small bowl, combine **sour cream**, remaining lime zest, and a squeeze of lime juice. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt**.
- Divide **flautas** between plates. Top with **pico de gallo**, **lime crema**, and **guacamole**. Serve.