



Broccoli-Cheddar Taquitos

with Crema & Corn-Black Bean Salsa



30-40min



2 Servings

Taquitos are a popular Mexican dish that typically consist of rolled-up tortillas stuffed with meat, cheese, or beans, and are then fried. For our veggie-forward twist, we fill flour tortillas with finely chopped broccoli and cheddar, roll tightly, and bake until crisp. We serve these crunchy taquitos with homemade corn-black bean salsa, a drizzle of sour cream, a sprinkling of fresh cilantro, and squeeze of lime.

What we send

- ½ lb broccoli
- garlic
- 3 (¾ oz) pieces cheddar ¹
- ¼ oz fresh cilantro
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas ^{2,3}
- 15 oz can black beans
- 1 lime
- 5 oz corn
- 1 oz sour cream ¹

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium skillet

Allergens

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

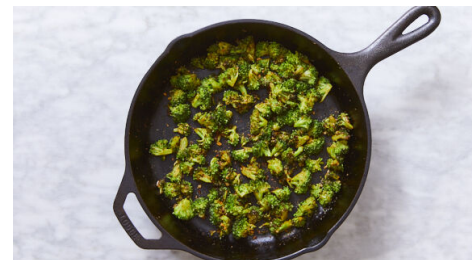
Nutrition per serving

Calories 860kcal, Fat 46g, Carbs 92g, Protein 28g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Lightly **oil** a rimmed baking sheet. Trim stem ends from **broccoli**, then cut crowns into ½-inch pieces. Finely chop **1½ teaspoons garlic**. Finely chop or grate **all of the cheddar**. Pick **cilantro leaves** from stems; finely chop stems and wrap leaves in a damp paper towel.



2. Cook broccoli filling

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **cilantro stems** and **1 teaspoon of the chopped garlic**; cook until fragrant, about 30 seconds. Add **broccoli** and cook, stirring, until slightly tender and lightly browned in spots, 2-3 minutes. Stir in **2¼ teaspoons taco seasoning**; season to taste with **salt**. Remove from heat.



3. Assemble taquitos

Place **tortillas** on a work surface. Spoon about **⅓ cup broccoli filling** onto one half of each tortilla and spread into a 4-x1-inch rectangle. Sprinkle **about 1½ tablespoons cheese** over each, then roll tightly, starting at the filled side of tortilla. Place taquitos, seam sides down, on prepared baking sheet. Rinse and dry skillet; reserve for step 5.



4. Bake taquitos

Generously brush tops and sides of **taquitos** with **oil**. Bake on upper oven rack until golden-brown and crisp, about 10-12 minutes (watch closely as ovens vary). Rinse and drain **beans**; place half of the beans in a medium bowl (save rest for own use). Squeeze **1 tablespoon lime juice** into bowl with beans. Cut any remaining lime into wedges.



5. Make corn & bean salsa

Coarsely chop **cilantro leaves**. Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **corn** and cook until lightly browned in spots, about 2 minutes. Stir in **remaining chopped garlic** and cook until fragrant, about 1 minute. Transfer to bowl with **beans**, then stir in half of the cilantro leaves and **1 tablespoon oil**; season to taste with **salt** and **pepper**.



6. Make crema & serve

In a small bowl, slightly thin **sour cream** by stirring in **1 teaspoon water** at a time, as needed. Spoon **corn and black bean salsa** over **broccoli-cheddar taquitos**, then top with **crema** and **remaining cilantro**. Serve **remaining salsa** alongside with **any lime wedges** for squeezing. Enjoy!