



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 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, sour cream, fresh cilantro, and lime for squeezing over.

What we send

- ½ lb broccoli
- garlic
- 2 oz cheddar ⁷
- ¼ oz fresh cilantro
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas ¹
- 1 can black beans
- 1 lime
- 5 oz corn
- 1 oz sour cream ⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 710kcal, Fat 41g, Carbs 70g, Proteins 24g



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 into ½-inch pieces. Finely chop **1½ teaspoons garlic**. Finely chop or grate **cheddar**, if necessary. Pick **cilantro leaves** from stems; finely chop stems. Wrap leaves in a damp paper towel and set aside until 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.



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, stirring, until fragrant, about 30 seconds. Add **broccoli** and cook, stirring, until slightly tender and lightly browned in spots, 2-3 minutes. Stir in **all of the taco seasoning**; season to taste with **salt**.



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**.



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.



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!