

MARLEY SPOON



Mexican Flautas

with Ground Turkey & Guacamole



20-30min



2 Servings

Flautas are a traditional Mexican dish that consist of rolled-up tortillas filled with meat, cheese, or veggies that are then fried until crunchy. For our take, we fill corn tortillas with seasoned ground turkey and bake them until crisp. The flautas are served with salsa, guacamole, and sour cream.

What we send

- 1 oz scallions
- garlic (use 1 large clove)
- ¼ oz fresh cilantro
- 6 (6-inch) corn tortillas
- 10 oz pkg ground turkey
- 4 oz salsa
- 2 (¾ oz) pieces sharp cheddar ⁷
- 1 romaine heart
- 1 oz pkt sour cream ⁷
- 2 oz pkt guacamole

What you need

- neutral oil, such as vegetable
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar

Tools

- medium skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 710kcal, Fat 43g, Carbs 45g, Protein 39g



1. Prep ingredients

Trim **scallions**; finely chop. Peel and finely chop **1 teaspoon garlic**. Chop **cilantro leaves and stems** together. Wrap **tortillas** in a damp paper towel, then microwave on high until warm and pliable, about 45 seconds. (Alternatively, carefully toast tortillas directly over a gas flame on medium heat, until lightly charred, about 30 seconds per side. Stack and wrap in foil as you go).



4. Assemble flautas

Generously **oil** a rimmed baking sheet. Finely chop **all of the cheddar**. Place one **tortilla** on work surface; spoon about **⅓ cup of the turkey filling** onto the tortilla, top with **some of the cheese**, and roll tightly, starting at the filled side of the tortilla. Place seam side down on the prepared baking sheet. Repeat with remaining tortillas.



2. Start filling

Preheat oven to 425°F with a rack in the upper third. Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **ground turkey** and **3 tablespoons of the scallions** to skillet; season with **salt** and **pepper**. Cook, breaking up meat into smaller pieces, until turkey is browned in spots and cooked through, about 4 minutes.



5. Bake flautas

Generously brush tops and sides of **flautas** with **oil**. Bake on upper oven rack until golden brown and crisp, about 15 minutes (watch closely as ovens vary).



3. Finish filling

Stir in **chopped garlic, ¼ cup of the salsa**, and **half of the cilantro**; cook, stirring, until garlic fragrant and salsa is warm, about 30 seconds. Remove filling from heat and season to taste with **salt** and **pepper**.



6. Make salad & serve

Thinly slice **romaine**, discarding stem end. In a medium bowl, stir to combine **sour cream, remaining cilantro and scallions, 1 teaspoon vinegar, a pinch of sugar**, and **1 tablespoon each of oil and water**; season to taste with **salt** and **pepper**. Transfer romaine to bowl, and toss to coat. Serve **flautas** with **guacamole, remaining salsa**, and **salad** alongside. Enjoy!