



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
- ¼ oz fresh cilantro
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas ^{1,6}
- 2 oz shredded cheddar-jack blend ⁷
- 15 oz can black beans
- 1 lime
- 5 oz corn
- 1 oz sour cream ⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium skillet

Allergens

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 730kcal, Fat 41g, Carbs 72g, Protein 24g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Lightly **oil** a rimmed baking sheet.

Cut **broccoli** into ½-inch pieces, if necessary. Finely chop **1½ teaspoons garlic**.

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 x 1-inch rectangle. Sprinkle **about 1½ tablespoons cheddar** 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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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