

Cheesy Chipotle Beef Flautas

with Radishes & Roasted Carrots

2 SERVINGS

⌚ 35-45 MINS

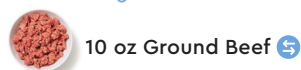
 **Blue Apron**
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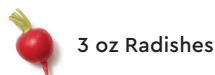
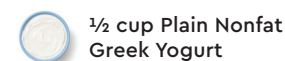
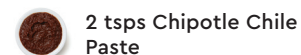
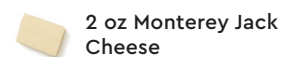
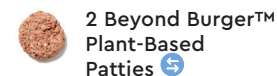
 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients



SWAPPED FOR:



Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Peel the **carrots**; quarter lengthwise, then cut crosswise into 2-inch pieces.
- Halve the **radishes** lengthwise, then thinly slice crosswise. Place in a large bowl; season with salt and pepper. Stir to combine.
- Peel and thinly slice the **shallot**.
- Grate the **monterey jack** on the large side of a box grater.



2 Roast & finish the carrots

- Place the **carrot pieces** on a sheet pan; season with salt and pepper. Drizzle with **olive oil** and toss to coat. Arrange in an even layer.
- Roast 14 to 16 minutes, or until lightly browned and tender when pierced with a fork.
- Transfer to the bowl of **seasoned radishes**. Drizzle with **olive oil** and season with salt and pepper; toss to combine.



3 Make the filling

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced shallot**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned and slightly softened.
- Add the **beef**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 5 minutes, or until browned.
- Add $\frac{1}{2}$ **cup of water** (carefully, as the liquid may splatter) and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined, the liquid has cooked off, and the beef is cooked through.
- Carefully drain off and discard any excess oil.
- Transfer to a bowl. Stir in the **grated monterey jack**. Taste, then season with salt and pepper if desired.
- Rinse and wipe out the pan.



4 CUSTOMIZED STEP 3 If you chose Beyond Burger™

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced shallot**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned and slightly softened.
- Add the **patties**; season with salt and pepper. Cook, stirring frequently and breaking the patties apart with a spoon, 4 to 5 minutes, or until lightly browned and the patties are crumbled.
- Add $\frac{1}{2}$ **cup of water** (carefully, as the liquid may splatter) and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined, the liquid has cooked off, and the Beyond Burger™ is cooked through.
- Transfer to a bowl. Stir in the **grated monterey jack**. Taste, then season with salt and pepper if desired.
- Rinse and wipe out the pan.

4 Assemble & cook the flautas

- Place the **tortillas** on a work surface.
- Evenly divide the **filling** among the centers of the tortillas (you may have extra filling); tightly roll up each tortilla around the filling.
- In the same pan, heat a thin layer of oil on **medium** until hot.
- Carefully add the **flautas**, seam side down. Cook, without turning, 2 to 3 minutes, or until lightly browned. Continue to cook, turning occasionally, 4 to 5 minutes, or until browned and crispy on all sides.
- Transfer to a paper towel-lined plate; immediately season with salt. Let cool at least 2 minutes before serving.



5 Season the yogurt & serve your dish

- Meanwhile, season the **yogurt** with salt and pepper.
- Serve the **cooked flautas** with the **finished carrots and radishes** and **seasoned yogurt** on the side. Garnish the vegetables with the **cotija**. Enjoy!

