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## SOUTHWEST PORK FLAUTAS

with Zesty Crema & Pico de Gallo

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated

  
**Roma Tomato\***  
(1 | 2)

  
**Yellow Onion**  
(1 | 2)

  
**Lemon\***  
(1 | 1)

  
**Garlic**  
(2 Cloves | 4 Cloves)

  
**Sour Cream\***  
(1 | 2)  
Contains: Milk

  
**Ground Pork\***  
(1 | 2)

  
**Southwest Spice**  
(1 | 2)

  
**Chicken Stock Concentrate**  
(1 | 2)

  
**Flour Tortillas\***  
(1 | 2)  
Contains: Wheat

  
**Shredded Monterey Jack\***  
(1 | 2)  
Contains: Milk

PREP IN **10 MIN** READY IN **30 MIN**



If you chose a different protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.

  
**Ground Beef\***  
(10 oz | 20 oz)

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Cooking Oil**  
(1 TBSP | 2 TBSP)

**Flour**  
(1 tsp | 2 tsp)  
Contains: Wheat

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**\$20**

**CHEF'S  
TIP**

Wanna know our easy trick for picture-perfect flautas? Weave a toothpick into the seam side of each flauta after assembling in step 5 (like you would a safety pin). This'll help the flautas stay intact and keep all that glorious filling inside the tortillas. Just be sure to remove before eating!

1.



Adjust rack to middle position and preheat oven to 425 degrees. Wash and dry produce. Dice tomato. Halve, peel, and finely chop onion. Zest and quarter lemon. Peel and finely chop garlic.

2.



In a small bowl, combine tomato, 2 TBSP onion (4 TBSP for 4 servings), a squeeze of lemon juice, salt, and pepper. In a separate small bowl, combine sour cream and a pinch of lemon zest. Add water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper.

3.



Heat a drizzle of oil in a large pan over medium-high heat. Add remaining onion; cook, stirring occasionally, until lightly browned and slightly softened, 2-3 minutes. Add pork, garlic, Southwest Spice, and a pinch of salt. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.

Simply cook through this step as instructed, swapping in beef for pork.

4.



Stir 1 tsp flour (2 tsp for 4 servings) into pan with pork mixture until thoroughly combined. Stir in stock concentrate and ¼ cup water (½ cup for 4); bring to a simmer and cook until thickened, 2-3 minutes. Season with salt and pepper. Remove pan from heat.

5.



Line a baking sheet with foil and lightly oil. Place tortillas on a clean work surface and drizzle with oil; rub to coat all over. When filling is done, evenly divide between one half of each tortilla, then sprinkle with cheese. Roll up tortillas, starting with filled sides, to create flautas. Place, seam sides down, on prepared sheet. Bake on middle rack until golden brown and crispy, 8-12 minutes.

6.



Divide flautas between plates; drizzle with zesty crema and top with pico de gallo. Serve with remaining lemon wedges on the side.

Ground Pork is fully cooked when internal temperature reaches 160 degrees.  
Ground Beef is fully cooked when internal temperature reaches 160 degrees.