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## SOUTHWEST PORK FLAUTAS

with Zesty Crema & Pico de Gallo

### WHAT WE SEND

(2 servings | 4 servings)

CALORIES **800**

PREP IN **10 MIN**

READY IN **30 MIN**

\* Keep refrigerated

\* Times may vary based on CustomPlate choices.



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



**Onion**  
(1 | 2)



**Lime** \*  
(1 | 1)



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



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



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



**Southwest Spice Blend**  
(1 | 2)



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



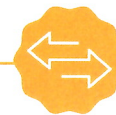
**Flour Tortillas** \*  
(1 | 2)  
Contains: Soy, Wheat



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

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**\$20**



If you chose to modify your meal, follow the **CustomPlate** instructions on the flip side of this card.



**Chopped Chicken Breast** \*  
(10 oz | 20 oz)  
Calories: 670



**Ground Beef** \*  
(8 oz | 16 oz)  
Calories: 770

### WHAT YOU'LL NEED

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

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

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



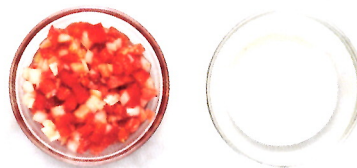
**6 SERVINGS** If you ordered a 6-serving meal, combine the 2- and 4-serving ingredient amounts as needed and cook in batches or larger cooking vessels (where it makes sense). Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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 **lime**. Peel and finely chop **garlic**.

2.



In a small bowl, combine **tomato**, **2 TBSP onion** (**4 TBSP for 4 servings**), a **squeeze of lime juice**, **salt**, and **pepper**. In a separate small bowl, combine **sour cream** and **lime 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 Blend**, and a **pinch of salt**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.

↔ Pat **chicken** dry with paper towels. Swap in chicken (no need to break up into pieces!) or **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 on both sides. 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 lime wedges** on the side.

*Ground Pork is fully cooked when internal temperature reaches 160°.  
Chicken is fully cooked when internal temperature reaches 165°.  
Ground Beef is fully cooked when internal temperature reaches 160°.*