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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) | 
Lime*
(1 1) | 
Garlic
(2 Cloves 4 Cloves) |
| 
Sour Cream*
(1 2)
<small>Contains: Milk</small> | 
Ground Pork*
(1 2) | 
Southwest Spice
(1 2) | 
Chicken Stock Concentrate
(1 2) |
| 
Flour Tortillas*
(1 2)
<small>Contains: Wheat</small> | 
Shredded Monterey Jack*
(1 2)
<small>Contains: Milk</small> | | |

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 🍖
(8 oz | 16 oz)

WHAT YOU'LL NEED

Kosher Salt	Cooking Oil	Flour
Black Pepper	(1 TBSP 2 TBSP)	(1 tsp 2 tsp) <small>Contains: Wheat</small>

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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 **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**, 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 lime 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.*

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