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SMOKY CHICKEN FLAUTAS

with Pico de Gallo & Sour Cream

WHAT WE SEND (2 servings | 4 servings) **CALORIES 660** **PREP IN 10 MIN** **READY IN 30 MIN**

* Keep refrigerated



Tomato *
(1 | 2)



Onion
(1 | 2)



Cilantro *
(1 | 2)



Lime *
(1 | 2)



**Chopped
Chicken Breast ***
(10 oz | 20 oz)



**Smoked
Paprika**
(1 | 2)



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



Cream Cheese *
(1 | 2)
Contains: Milk



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



Sour Cream *
(1 | 2)
Contains: Milk

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Olive Oil
(1 tsp | 2 tsp)

Cooking Oil
(1 tsp | 2 tsp)

Butter
(1 TBSP | 1 TBSP)
Contains: Milk

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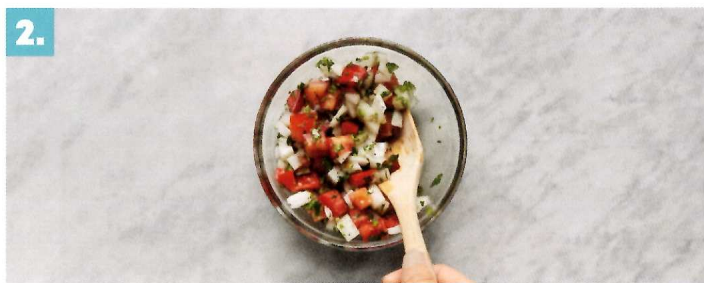
6 SERVINGS If you ordered a 6-serving meal, combine the 2- and 4-serving ingredient amounts as needed and cook in batches or larger cooking vessels (where it makes sense). Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

1.



Wash and dry produce. Dice **tomato** into ½-inch pieces. Halve and peel **onion**. Small dice half the onion; grate remaining onion over a medium bowl on the largest holes of a box grater. Finely chop **cilantro**. Quarter **lime**.

2.



In a second medium bowl, combine **tomato**, **diced onion**, **cilantro**, **juice from half the lime**, **1 tsp olive oil** (2 tsp for 4 servings), and a **big pinch of salt and pepper**. Set aside.

3.



Pat **chicken** dry with paper towels; season with **paprika**, **half the Southwest Spice Blend** (all for 4 servings), **salt**, and **pepper**. Heat a **drizzle of oil** in a large pan over medium heat. Add chicken and cook, stirring occasionally, until lightly browned, 2–3 minutes. Add as much **grated onion** as you like (we used ¼ cup; ½ cup for 4). Cook, stirring occasionally, until chicken is cooked through, 3–4 minutes. Stir in **cream cheese** and **2 TBSP water** (4 TBSP for 4) until combined. Taste and season with **salt** if desired. Turn off heat; transfer **filling** to a third medium bowl. Wipe out pan.

4.



Place **tortillas** on a clean work surface. Spoon 2–3 TBSP filling on one half of each tortilla. Roll up tortillas, starting with filled sides, to create **flautas**. Arrange flautas seam sides down.

5.



Melt **1 TBSP butter** in pan used for filling over medium heat. Add **flautas**, seam sides down; cook, turning carefully so they stay intact, until golden brown and crispy, 1–2 minutes per side. (Work in batches if necessary, adding 1 TBSP butter between each batch.)

6.



Divide **flautas** between plates. Top with **pico de gallo** and **sour cream**. Serve with **remaining lime wedges** on the side.

Chicken is fully cooked when internal temperature reaches 165°.