



In your box

- 3 oz. Shredded Mozzarella
- 5 oz. Corn Kernels
- 1 Shallot
- 1 Roma Tomato
- 1 tsp. Chipotle Seasoning
- 1 oz. Grated Parmesan
- 1 Lime
- 2 oz. Sour Cream
- ¼ oz. Cilantro
- 2 Naan Flatbreads

Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 8 oz. Shrimp
- 12 oz. Impossible Burger

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt, Cooking Spray
- Baking Sheet,
- Medium Non-Stick Pan, Mixing Bowl

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Cheesy Mexican-Style Street Corn Pizza

with lime crema

NUTRITION per serving—Calories: 735, Carbohydrates: 88g, Sugar: 13g, Fiber: 6g, Protein: 32g, Sodium: 1923mg, Fat: 31g, Saturated Fat: 15g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

25-35 min.

Cook Within

7 days

Difficulty Level

Intermediate

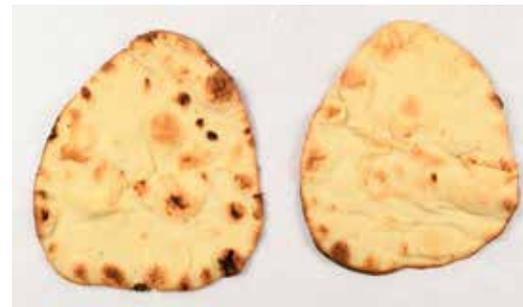
Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cilantro leaves, seasoning blend**



Customize It Instructions

- Meatlovers! If adding protein, season with a pinch of **salt** and **pepper** and cook with 1 tsp. **olive oil** in a large non-stick pan over medium-high heat. If using **Impossible burger**, break up burger until heated through, 4-6 minutes. If using **diced chicken**, pat dry and stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **shrimp**, pat dry and cook undisturbed until shrimp reaches minimum internal temperature, 2-3 minutes. Add proteins to **pizza** as desired.

1. Prepare the Ingredients

- Core **tomato** and cut into ½" dice.
- Peel and halve **shallot**. Slice thinly.
- Stem **cilantro** and coarsely chop half the leaves. Reserve remaining leaves whole.
- Halve **lime**. Cut one half into wedges and juice the other half.

2. Par-Bake the Flatbreads

- Place **flatbreads** directly on oven rack and bake in hot oven until lightly browned, 10-12 minutes.
- While flatbreads bake, make corn mixture.



3. Make the Corn Mixture

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **corn** and **shallot** to hot pan and cook undisturbed until starting to char, 2-4 minutes.
- Remove from burner and stir in **tomato**, half the **seasoning blend** (reserve remaining for garnish), **chopped cilantro**, and a pinch of **salt** until combined. Set aside.

4. Assemble and Bake the Pizzas

- In a mixing bowl, combine **sour cream**, 2 tsp. **lime juice**, and a pinch of **salt**.
- Place **flatbreads**, flat-side down, on prepared baking sheet and spread a thin layer of **sour cream-lime mixture** on each. Top evenly with **corn mixture**.
- Bake until golden brown, 8-10 minutes.

5. Finish the Dish

- Plate dish as pictured on front of card, topping **pizzas** with **cheese** and reserved **cilantro leaves** and garnishing with remaining **seasoning blend** (to taste). Squeeze **lime wedges** over pizzas to taste. Bon appétit!