



### In your box

- ½ tsp. Poultry Seasoning
- 1 oz. Sour Cream
- 2 tsp. Sun-Dried Tomato Pesto
- 4 oz. Cremini Mushrooms
- .8 oz. Bacon Bits
- 2 tsp. Chicken Demi-Glace Concentrate
- 2 Green Onions
- 1 oz. Shredded Swiss Cheese
- 6 Small Flour Tortillas

### Customize It Options

- 12 oz. Ground Turkey
- 12 oz. Impossible Burger
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 10 oz. Ground Beef
- 10 oz. Ground Pork

\*Contains: milk, wheat

### You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl, Large Non-Stick Pan

### Minimum Internal Protein Temperature

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

Classic Meal Kit



## Turkey and Bacon Swiss Flautas

with sun-dried tomato crema and green onions

NUTRITION per serving—Calories: 735, Carbohydrates: 51g, Sugar: 6g, Fiber: 2g, Protein: 49g, Sodium: 1647mg, Fat: 36g, Saturated Fat: 14g  
 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

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions, bacon bits**



## Customize It Instructions

- If using **ground pork** or **ground beef**, follow same instructions as turkey in Step 2, breaking up meat until no pink remains and meat reaches minimum internal temperature, 4-6 minutes.
- If using **Impossible burger**, follow same instructions as turkey in Step 2, breaking up burger until heated through, 4-6 minutes.
- If using **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as turkey in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.

### 1. Prepare Ingredients and Make Crema

- Cut **mushrooms** into ¼" slices.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- In a mixing bowl, combine **sour cream, sun-dried tomato pesto, ½ tsp. water**, and a pinch of **salt**. Set aside.

### 2. Start the Filling

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **turkey** to hot pan and stir occasionally, breaking up meat, 2 minutes.
- Add **mushrooms, white portions of green onions, seasoning blend, ¼ tsp. salt**, and a pinch of **pepper** to hot pan.
- Stir occasionally until mushrooms are softened, no pink remains on turkey, and turkey reaches a minimum internal temperature of 165 degrees, 6-8 minutes.



### 3. Finish the Filling

- Add ¼ cup **water** and **demi-glace** to hot pan. Bring to a simmer.
- Once simmering, stir occasionally until combined, 1-2 minutes.
- Remove from burner. Stir in **cheese** and half the **bacon bits** (reserve remaining for topping) until combined.



### 4. Assemble the Flautas

- Place **tortillas** on a clean work surface.
- Divide **filling** equally among tortillas, placing on center. Tuck one tortilla end under filling and roll tightly, placing seam side down. *If desired, use a toothpick to hold flautas together.*
- Wipe pan clean and reserve.



### 5. Toast Flautas and Finish Dish

- Return pan used to cook filling to medium heat and add 2 tsp. **olive oil**. Working in batches if necessary, place **flautas** in hot pan, seam-side down, and cook until browned on one "side," 2-3 minutes.
- Replenish olive oil, if necessary. Gently roll flautas to other "side" and cook until browned, 2-3 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing with **crema**, remaining **bacon bits**, and **green portions of green onions**. Bon appétit!