



### In your box

- 6 Small Flour Tortillas
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 4 oz. Cremini Mushrooms
- 1 oz. Sour Cream
- 2 Green Onions
- ½ oz. Crispy Fried Onions
- ½ tsp. Garlic Salt
- 1 oz. Light Cream Cheese

### Customize It Options

- 10 oz. Steak Strips
- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 12 oz. Ground Turkey

\*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



## Fiesta Steak Mushroom Flautas

with scallion crema and crispy onions

NUTRITION per serving—Calories: 692, Carbohydrates: 52g, Sugar: 6g, Fiber: 2g, Protein: 38g, Sodium: 1589mg, 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

**30-40 min.**

Cook Within

**6 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**

## Customize It Instructions

- If using **Impossible burger**, follow same instructions as steak strips in Step 2, breaking up burger until heated through, 6-8 minutes.
- If using **ground turkey**, follow same instructions as steak strips in Step 2, breaking up meat until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.
- If using **ground beef**, follow same instructions as steak strips in Step 2, breaking up meat until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.



### 1. Prepare Ingredients and Make Scallion 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**, green portions of green onions (reserve a pinch for garnish), ½ tsp. **water**, and a pinch of **salt**. Set aside.
- Separate **steak strips** into a single layer and pat dry. Coarsely chop.



### 2. Cook the Filling

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **steak strips** to hot pan and stir occasionally, 2 minutes.
- Add **mushrooms**, **white portions of green onions**, **garlic salt**, and a pinch of **salt** and **pepper**. Stir occasionally until mushrooms are softened, no pink remains on steak strips, and steak strips reach a minimum internal temperature of 145 degrees, 6-8 minutes.
- Stir in ¼ cup **water**, **demi-glace**, and **cream cheese**. Bring to a simmer. Once simmering, stir occasionally until combined, 1-2 minutes.
- Remove from burner.



### 3. Assemble the Flautas

- Place **tortillas** on a clean work surface.
- Divide filling equally among tortillas, placing in center.
- Tuck one tortilla end under filling and roll tightly, placing seam side down.
- Wipe pan clean and reserve.



### 4. Toast the Flautas

- 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. Cook until browned on one side, 2-3 minutes.
- Replenish oil if necessary. Gently roll to opposite side and cook until browned, 2-3 minutes.
- Remove from burner.



### 5. Finish the Dish

- Plate dish as pictured on front of card, garnishing with **scallion crema**, **crispy onions**, and reserved **green onions**. Bon appétit!