



In your box

- 2 oz. Sour Cream
- 2 tsp. Chile and Cumin Rub
- 6 Small Flour Tortillas
- .84 oz. Chipotle Aioli
- 1 Roma Tomato
- ¼ oz. Cilantro
- 10 oz. Cremini Mushrooms
- 2 oz. Baby Spinach
- 3 oz. Shredded Cheddar-Jack Cheese

Customize It Options

- 8 oz. Shrimp
- 10 oz. USDA Choice Sliced Flank Steak
- 13 oz. Boneless Skinless Chicken Breasts
- 4 Beyond Sausage Hot Italian Links

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt, Pepper
- 2 Mixing Bowls, 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



Southwestern Spinach and Mushroom Flautas

with spicy chipotle sauce

NUTRITION per serving—Calories: 618, Carbohydrates: 59g, Sugar: 11g, Fiber: 5g, Protein: 22g, Sodium: 1586mg, Fat: 34g, Saturated Fat: 16g
 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

7 days

Difficulty Level

Easy

Spice Level

Mild

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: **cheese**

Customize It Instructions

- Meatlovers! If adding protein, cook with 1 tsp. **olive oil** in a large non-stick pan over medium-high heat. If using **steak strips**, separate into a single layer and pat dry. Stir occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes. If using **Beyond sausage**, break up until warmed through, 6-8 minutes. Vegetarian sausage will not brown. If using **chicken breasts**, pat dry, and, on a separate cutting board, cut into 1" pieces. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **shrimp**, pat dry and cook until opaque and shrimp reaches minimum internal temperature, 2-3 minutes per side. Serve protein on the side.



1. Prepare Ingredients and Make Toppings

- Thinly slice **mushrooms**.
- Coarsely chop **spinach**.
- Mince **cilantro** (no need to stem).
- Core **tomato** and cut into ¼" dice.
- Combine **sour cream** and **chipotle aioli** (to taste) in a mixing bowl. Refrigerate until ready to serve.
- In another mixing bowl, combine tomato, cilantro, and a pinch of **salt** and **pepper**. Set aside.



2. Make the Filling

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **mushrooms** to hot pan and stir occasionally until lightly browned and tender, 4-6 minutes.
- Add **spinach** and stir often until wilted, 1-2 minutes.
- Stir in **seasoning rub** and a pinch of **salt**.
- Remove from burner. Transfer filling to a plate. Wipe pan clean and reserve.



3. Fill the Flautas

- Place **tortillas** on a clean work surface. Top one half of tortillas evenly with ⅔ the **cheese** (reserve remaining for garnish). Top cheese with **filling**.
- Fold tortilla over filling, then roll tortilla. Place seam-side down and repeat with remaining tortillas.



4. Cook the Flautas

- Return pan used to cook filling to medium heat and add 2 tsp. **olive oil**. Place **flautas** in hot pan, seam-side down. Cook until browned on one side, 2-3 minutes.
- Replenish oil if necessary. Gently roll flautas to the opposite side and cook until browned, 2-3 minutes.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **flautas** with **tomato mixture**, remaining **cheese**, and **spicy chipotle sauce** (to taste). Bon appétit!