



### In your box

- 🔪 1 fl. oz. Green Chili Aioli
- 6 Small Flour Tortillas
- ¼ oz. Cilantro
- 2 Roma Tomatoes
- 1 Lime
- 2 oz. Sour Cream
- 1 Shallot
- 2 oz. Shredded Cheddar-Jack Cheese
- 2 tsp. Chile and Cumin Rub

### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 10 oz. USDA Choice Sliced Flank Steak
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

\*Contains: milk, eggs, wheat

### You will need

- Olive Oil, Pepper
- Large Non-Stick Pan, 3 Mixing Bowls

### Minimum Internal Protein Temperature

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

Classic Meal Kit



## Chicken Adobo Flautas

with homemade salsa

NUTRITION per serving—Calories: 794, Carbohydrates: 59g, Sugar: 10g, Fiber: 5g, Protein: 53g, Sodium: 1647mg, Fat: 38g, 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

**30-40 min.**

Cook Within

**5 days**

Difficulty Level

**Easy**

Spice Level

**Spicy**

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry



### 1. Start the Filling

- Pat **chicken breasts** dry.
- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add chicken breasts to hot pan. Cook undisturbed until browned, 5-7 minutes on one side.
- While chicken cooks, peel and halve **shallot**. Slice thinly.
- When chicken is browned on one side, flip.



### 2. Finish the Filling

- Add **shallot** to hot pan and cover. Stir shallot occasionally until tender and **chicken** reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Transfer chicken and shallot to a mixing bowl and set aside to cool, 5 minutes.
- Wipe pan clean and reserve.
- When cool enough to handle, shred chicken into bite-sized pieces and stir in **seasoning rub** and a pinch of **pepper**.
- While chicken cools, prepare ingredients.

### Customize It Instructions

- If using **flank steak**, separate into a single layer and pat dry. Follow same instructions as chicken in Steps 1 and 2, stirring occasionally with **shallot**, **seasoning rub**, and a pinch of **pepper** until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes. No need to shred.



### 3. Prepare Ingredients and Make Salsa

- Core **tomatoes** and cut into ½" dice.
- Halve **lime** lengthwise. Cut one half into wedges and juice the other half.
- Mince **cilantro** (no need to stem).
- Combine **sour cream** and **green chili aioli** in another mixing bowl. Set aside.
- In another mixing bowl, combine tomatoes, cilantro, 2 tsp. lime juice, and a pinch of **pepper**. Set aside.



### 4. Assemble and Cook the Flautas

- Place **tortillas** on a clean work surface. Place **filling** and **cheese** on one side of tortilla. Fold tortilla over filling, tucking edge under. Roll tortilla and place seam side down. Repeat with remaining tortillas.
- Return pan used to cook chicken to medium heat and add 1 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.
- Add more 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, topping flautas with **salsa** and **sour cream-aioli mixture** (to taste). Squeeze **lime wedges** over to taste. Bon appétit!