

LIMITED TIME ONLY  
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**skinnytaste**  
 with  **HOME CHEF** FOR MORE INFO



**In your box**

- 1 oz. Shredded Oaxacan Cheese
- 2 oz. Sour Cream
- 1 Lime
- 2 oz. Marinara Sauce
- 2 Garlic Cloves
- 🔪 1 Tbsp. Taco Seasoning
- 🔪 ½ oz. Crispy Jalapeños
- 3 oz. Corn Kernels
- 4 Mini Naan Flatbreads

**Customize It Options**

- 10 oz. Ground Pork
- 12 oz. Ground Turkey
- 10 oz. Antibiotic-Free Ground Beef
- 12 oz. Impossible Burger

\*Contains: milk, eggs, wheat

**You will need**

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

**Minimum Internal Protein Temperature**

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

15 Minute Meal Kit



# Mini Carnitas Flatbreads

with lime crema and corn

NUTRITION per serving—Calories: 856, Carbohydrates: 69g, Sugar: 8g, Fiber: 4g, Protein: 40g, Sodium: 1700mg, Fat: 45g, 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

**15 min.**

Cook Within

**4 days**

Difficulty Level

**Intermediate**

Spice Level

**Spicy**

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat the broiler
- Prepare a baking sheet with foil



### 1. Prepare the Ingredients

- Halve **lime**. Cut one half into wedges and juice the other half.
- Mince **garlic**.



### 2. Cook the Pork

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **ground pork** to hot pan. Stir often, breaking up meat, until beginning to brown, 3-4 minutes.
- Add **seasoning blend**, **corn**, and **garlic**. Stir occasionally until no pink remains on pork and pork reaches a minimum internal temperature of 160 degrees, 2-3 minutes.
- Stir in **marinara sauce**. Remove from burner.
- While pork cooks, make lime crema.

### Customize It Instructions

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



### 3. Make the Lime Crema

- In a mixing bowl, combine **sour cream**, 2 tsp. **lime juice**, and a pinch of **salt** and **pepper**. Set aside.



### 4. Broil Flatbreads and Finish Dish

- Place **flatbreads** on prepared baking sheet. Place baking sheet under hot broiler. Broil until beginning to brown around edges, 2-3 minutes.
- *Don't text and broil! Keep an eye on oven as flatbreads may burn easily under broiler.*
- Plate dish as pictured on front of card, topping flatbreads with **lime crema**, **pork mixture**, **cheese**, and **crispy jalapeños** (to taste). Squeeze **lime wedges** over to taste. Bon appétit!