



In your box

- 1½ oz. Caramelized Onion Jam
- ½ tsp. Garlic Salt
- 1 tsp. Garlic Pepper
- 6 Small Flour Tortillas
- 2 oz. Sour Cream
- 1 oz. Light Cream Cheese
- 2 Green Onions
- 8 oz. Cremini Mushrooms
- ¼ oz. Flour

Customize It Options

- 10 oz. Steak Strips
- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Impossible Burger
- 10 oz. Sliced Pork
- 20 oz. Double Portion Steak Strips

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

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

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



Sweet Onion Steak House Flautas

with garlic pepper crema and green onions

NUTRITION per serving—Calories: 720, Carbohydrates: 57g, Sugar: 12g, Fiber: 3g, Protein: 40g, Sodium: 1660mg, Fat: 37g, 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

20-30 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 **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, working in batches if necessary.
- If using **sliced pork**, follow same instructions as steak strips in Steps 1 and 2, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **whole chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. Follow same instructions as steak strips in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible Burger**, follow same instructions as steak strips in Step 2, breaking up burger until heated through, 4-6 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**, **garlic pepper**, and 1 tsp. **water**. Set aside.
- Separate **steak strips** into a single layer and pat dry. Coarsely chop.



2. Start 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 until starting to brown, 2-3 minutes.
- Add **mushrooms**, **white portions of green onions**, and **garlic salt**. 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.



3. Finish the Filling

- Stir **flour** into hot pan until no dry flour remains.
- Stir in ¼ cup **water**, **cream cheese**, **onion jam**, and ¼ tsp. **salt**. Bring to a simmer.
- Once simmering, stir occasionally until combined, 1-2 minutes.
- Remove from burner. Rest, 3 minutes.



4. 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.



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