



In your box

- 3 oz. Corn Kernels
- 2 Green Onions
- 2 Naan Flatbreads
- 1 oz. Shredded Cheddar-Jack Cheese
- 🔪 1 tsp. Chipotle Seasoning
- 2 oz. Sour Cream
- 2 Tbsp. Tomato Paste
- 🔪 1 Poblano Pepper
- 1 oz. Light Cream Cheese

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Impossible Burger
- 10 oz. USDA Choice Sliced Flank Steak
- 10 oz. 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

- Cooking Spray
- Baking Sheet, Small Pot

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



Chipotle Cheddar-Jack Chicken Flatbread

with poblano peppers

NUTRITION per serving—Calories: 760, Carbohydrates: 79g, Sugar: 12g, Fiber: 6g, Protein: 56g, Sodium: 1720mg, Fat: 25g, Saturated Fat: 10g
 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

Intermediate

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Move oven racks to middle and lower positions
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Set **cream cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **steak strips** or **flank steak**, skip roasting step. Separate steak strips into a single layer and pat dry. Cook steak strips in a non-stick pan with 2 tsp. **olive oil**, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes. Add to flatbreads in Step 4.
- If using **Impossible burger**, skip roasting step. Cook burger in a non-stick pan with 2 tsp. olive oil, breaking up until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Add to flatbreads in Step 4.



1. Roast Poblano and Chicken and Prepare Green Onions

- Stem **poblano pepper**, seed, and cut into ½" dice. *Poblano can vary in spice; most are mild, but a few can be quite hot. Wash hands and cutting board after prep.*
- Pat **chicken** dry.
- Place chicken on one side of prepared baking sheet. Place poblano in empty space and spread into a single layer. Spray with **cooking spray**.
- Roast on lower rack in hot oven, 10 minutes.
- While poblano and chicken roast, trim and thinly slice **green onions** on an angle, keeping white and green portions separate.

2. Par-Bake Flatbreads and Finish Chicken

- Place **flatbreads** directly on middle rack in hot oven and bake until flatbread edges are brown and crispy, 5-7 minutes.
- After 10 minutes, carefully remove baking sheet from oven and remove **poblanos**. Roast again until **chicken** reaches a minimum internal temperature of 165 degrees, 6-8 minutes.
- Carefully remove chicken from oven. Set aside to cool, at least 5 minutes.
- Once cooled, on a clean cutting board, cut into ½" dice. Reserve baking sheet.



3. Make the Tomato Sauce

- Place a small pot over medium heat and add **tomato paste**, **seasoning blend**, softened **cream cheese**, and ¼ cup **water**.
- Bring to a simmer, stirring often, until smooth.
- Once simmering, remove from burner.



4. Bake the Flatbreads

- Place **flatbreads** on a clean work surface.
- Spread **tomato sauce** in an even layer on flatbreads, leaving a ½" border. Top with **chicken**, **poblano**, **corn**, **white portions of green onions**, then **shredded cheese**.
- Place directly on oven rack in hot oven, with reserved baking sheet below to catch any drips. Bake until cheese is melted, 3-4 minutes.
- Carefully remove from oven.



5. Finish the Dish

- Plate dish as pictured on front of card, slicing baked **flatbreads** into four pieces, if desired, and garnishing with **sour cream** and **green portions of green onions**. Bon appétit!