



In your box

- 6 Small Flour Tortillas
- 2 oz. Shredded Mozzarella
- 1 Yellow Onion
- 1 oz. Sour Cream
- 2 oz. Chimichurri
- 1 Roma Tomato
- 2 oz. Guacamole

Customize It Options

- 10 oz. Steak Strips
- 12 oz. Impossible Burger
- 12 oz. Diced Boneless Skinless Chicken Breasts

You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl, 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



Argentinean-Style Steak Flautas

with avocado crema

NUTRITION per serving—Calories: 801, Carbohydrates: 53g, Sugar: 8g, Fiber: 4g, Protein: 42g, Sodium: 1536mg, Fat: 47g, Saturated Fat: 17g
 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

25-35 min.

Cook Within

6 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



1. Prepare the Ingredients

- Core **tomato** and cut into ¼" dice.
- Peel and halve **onion**. Slice halves into thin strips.
- Separate **steak strips** into a single layer and pat dry.



2. Make the Filling

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **onion** to hot pan and cook, 3 minutes.
- Add **steak strips** and stir occasionally until no pink remains on steak and onion is lightly golden, 3-5 minutes.
- Add **tomato**, 1 Tbsp. **water**, ¼ tsp. **salt**, and a pinch of **pepper**. Stir occasionally until liquid thickens slightly and steak strips reach a minimum internal temperature of 145 degrees, 2-3 minutes.
- Stir in **chimichurri** until warmed through, 30-60 seconds.
- Remove from burner. Transfer filling to a plate. Wipe pan clean and reserve.

Customize It Instructions

- If using **Impossible burger**, follow same instructions as steak strips in Step 2, breaking up burger until heated through, 4-6 minutes.
- If using **diced chicken**, pat dry. Follow same instructions as steak strips in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



3. Assemble the Flautas

- Place **tortillas** on a clean work surface.
- Divide **cheese** evenly between tortillas, placing on one half. Top cheese with **filling**.
- Fold tortilla over filling, then roll tortilla. Place seam-side down. Repeat with remaining tortillas.



4. Cook the Flautas

- Return pan used to cook steak strips to medium heat and add 1 tsp. **olive oil**. Place **flautas** in hot pan, seam-side down. Cook until browned on one side, 2-3 minutes.
- Gently roll to the opposite side and cook until browned, 2-3 minutes.
- Remove from burner.
- While flautas cook, make avocado crema.



5. Make Avocado Crema and Finish Dish

- In a mixing bowl, combine **guacamole** and **sour cream**.
- Plate dish as pictured on front of card, topping **flautas** with avocado crema. Bon appétit!