

Philly Cheese-Style Pot Roast Tacos

WITH CHEDDAR CHEESE SAUCE AND CRISPY ONIONS

Fast & Fresh



Prep & Cook Time

20-30 MIN

Cook Within

7 DAYS

Difficulty Level

EASY

Spice Level

NOT SPICY

You Will Need

Olive Oil
Microwave-Safe Bowl, Baking Sheet

Ingredients

4 oz. Sliced Cremini Mushrooms
½ oz. Crispy Fried Onions
8 oz. Fully Cooked Beef Pot Roast
½ tsp. Garlic Salt
6 Small Flour Tortillas
1 oz. Shredded Cheddar Cheese
1 oz. Crème Fraiche
4 oz. Pepper and Onion Mix

View nutritional information at www.homechef.com/21727

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

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

Recipe designed for use with **black** tray (as pictured); if you receive a different tray, please contact customer support before cooking.

For Food Safety: Heat to a minimum internal temperature of **165°F** as measured by a thermometer. Heating times may vary.

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Microwave

- Thoroughly rinse any fresh produce and pat dry. Drain **pot roast** and separate into bite-sized pieces.
- In provided tray, combine **pepper and onion mix**, **mushrooms**, and 1 tsp. **olive oil**. Microwave uncovered until vegetables are tender, 3-4 minutes.
- Carefully remove tray from microwave.
- Add pot roast and **garlic salt** to tray. Stir to combine. Cover tray with a damp paper towel. Microwave again covered until pot roast is heated through, 3-4 minutes.
- Carefully remove tray from microwave.
- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- *If tortillas come folded, keep folded.*
- In a microwave-safe bowl, combine **cheese**, **crème fraiche**, and 1 Tbsp. **water**. Microwave until cheese melts, 30-60 seconds.
- Carefully remove bowl from microwave and stir to combine.
- To serve, fill tortillas with pot roast and vegetable mixture and top with cheese sauce and **crispy onions**. Bon appétit!

Oven

- Turn oven on to 375 degrees. *Make sure to use conventional oven setting, not convection.* Thoroughly rinse any fresh produce and pat dry. Drain **pot roast** and separate into bite-sized pieces.
- Combine **pepper and onion mix**, **mushrooms**, and 1 tsp. **olive oil** in provided tray. **Place tray on a baking sheet**. Bake uncovered in hot oven until vegetables are tender, 8-10 minutes.
- Carefully remove tray from oven.
- Add pot roast and **garlic salt** to tray. Stir to combine. *Tray will be hot! Use a utensil.* Cover tray with foil. **Place tray on a baking sheet**. Bake again covered in hot oven until pot roast is heated through, 8-10 minutes.
- Carefully remove tray from oven.
- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- *If tortillas come folded, keep folded.*
- In a microwave-safe bowl, combine **cheese**, **crème fraiche**, and 1 Tbsp. **water**. Microwave until cheese melts, 30-60 seconds.
- Carefully remove bowl from microwave and stir to combine.
- To serve, fill tortillas with pot roast and vegetable mixture and top with cheese sauce and **crispy onions**. Bon appétit!