

Elotes-Style Pizza

WITH LIME CREMA

Classic



Prep & Cook Time

25-35 MIN

Cook Within

7 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

MILD

You Will Need

Olive Oil, Salt, Cooking Spray
Baking Sheet, Medium Non-Stick Pan, Mixing Bowl

Ingredients

2 oz. Sour Cream
1 Shallot
3 oz. Shredded Mozzarella
5 oz. Corn Kernels
1 oz. Grated Parmesan Cheese
1 Roma Tomato
1 tsp. Chipotle Seasoning

1 Lime
¼ oz. Cilantro
2 Naan Flatbreads

Customize It Options

10 oz. Ground Beef
10 oz. Diced Boneless Skinless Chicken Breasts
10 oz. Steak Strips

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.

View nutritional information at www.homechef.com/23743

*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.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **chipotle seasoning**, **cilantro**

Customize It Instructions

- Meatlovers! If using protein, pat dry and cook in a medium non-stick pan over medium heat with 1 tsp. **olive oil**. If using **diced chicken breasts**, stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **ground beef**, break up until beef reaches minimum internal temperature, 4-6 minutes. If using **steak strips**, separate into a single layer, pat dry, and coarsely chop. Stir occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes. Add to pizza as desired.



1. Prepare the Ingredients

- Halve **lime**. Cut one half into wedges and juice the other half.
- Core **tomato** and cut into ½" dice.
- Stem **cilantro** and coarsely chop half the leaves. Reserve remaining leaves whole.
- Peel and halve **shallot**. Slice thinly.



2. Par-Bake the Flatbreads

- Place **flatbreads** directly on oven rack and bake in hot oven until lightly browned, 8-10 minutes.
- While flatbreads bake, continue recipe.



3. Cook the Corn Mixture

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **corn** and **shallot** to hot pan and cook undisturbed until starting to char, 2-4 minutes.
- Remove from burner and stir in **tomato**, half the **chipotle seasoning** (to taste; reserve remaining for garnish), **chopped cilantro**, and a pinch of **salt** until combined. Set aside.



4. Assemble and Bake the Pizzas

- In a mixing bowl, combine **sour cream**, **mozzarella**, 2 tsp. **lime juice**, and a pinch of **salt**.
- Place **flatbreads**, flat-side down, on prepared baking sheet and spread a thin layer of sour cream-cheese mixture on each. Top evenly with **corn mixture**.
- Bake in hot oven until golden brown, 8-10 minutes.



5. Finish the Dish

- Plate dish as pictured on front of card, quartering **pizzas**, if desired, and topping with **Parmesan**, reserved **cilantro leaves**, and remaining **chipotle seasoning** (to taste). Squeeze **lime wedges** over to taste. Bon appétit!