

Elotes-Style Pizza

WITH LIME CREMA

Classic



Prep & Cook Time	Cook Within		
25-35 MIN	7 DAYS		
•••••			
Difficulty Level	Spice Level		
INTERMEDIATE	MILD		

You Will Need

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

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.

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

1/4 oz. Cilantro

2 Naan Flatbreads

Customize It Options

10 oz. Ground Beef

10 oz. Diced Boneless Skinless

Chicken Breasts

10 oz. Steak Strips

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

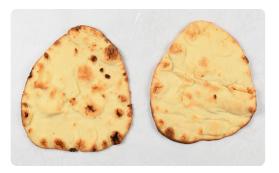
Before You Cook

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.



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.



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.



1. Prepare the Ingredients

- Halve lime. Cut one half into wedges and juice the other half.
- Core tomato and cut into 1/2" dice.
- Stem **cilantro** and coarsely chop half the leaves. Reserve remaining leaves whole.
- Peel and halve shallot. Slice thinly.



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.



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!

