



# Fiesta Steak and Mushroom Flautas

WITH SCALLION CREMA AND CRISPY ONIONS

Meal Kit



### Prep & Cook Time

30-40 MIN

### Cook Within

6 DAYS

### You Will Need

Olive Oil, Salt, Pepper  
Mixing Bowl, Large Non-Stick Pan

### Ingredients

- 1 oz. Cream Cheese Spread
- 2 Green Onions
- 1/2 tsp. Garlic Salt
- 6 Small Flour Tortillas
- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 1/2 oz. Crispy Fried Onions
- 1 oz. Sour Cream
- 4 oz. Cremini Mushrooms
- Customize It Options**
- 10 oz. Steak Strips
- 8 oz. Shrimp
- 10 oz. Ground Turkey
- 10 oz. Diced Boneless Skinless Chicken Breasts

### Difficulty Level

EASY

### Spice Level

NOT SPICY

### 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/24894](http://www.homechef.com/24894)

\*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
- Ingredient(s) used more than once: **green onions**



### 1. Prepare Ingredients and Make Crema

- Cut **mushrooms** into ¼" slices.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- In a mixing bowl, combine **sour cream**, green portions of **green onions** (reserve a pinch for garnish), ½ tsp. **water**, and a pinch of **salt**. Set aside.
- Pat **steak strips** dry. Coarsely chop, then separate pieces.

### Customize It Instructions

- If using **diced chicken breasts**, pat dry. Follow same instructions as steak strips in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **ground turkey**, follow same instructions as steak strips in Step 2, breaking up until turkey reaches minimum internal temperature, 7-9 minutes.
- If using **shrimp**, pat dry. Follow same instructions as steak strips in Step 2, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.



### 2. Cook the Filling

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **steak strips** to hot pan and stir occasionally, 2 minutes.
- Add **mushrooms, white portions of green onions, garlic salt**, and a pinch of **salt** and **pepper**. Stir occasionally until mushrooms are softened, no pink remains on steak strips, and steak strips reach a minimum internal temperature of 145 degrees, 6-8 minutes.
- Stir in ¼ cup **water, demi-glace**, and **cream cheese**. Bring to a simmer.
- Once simmering, stir occasionally until combined, 1-2 minutes.
- Remove from burner.



### 3. Assemble the Flautas

- Place **tortillas** on a clean work surface.
- Divide **filling** equally among tortillas, placing in center. Tuck one tortilla end under filling and roll tightly, placing seam-side down.
- Wipe pan clean and reserve.



### 4. Toast the Flautas

- Return pan used to cook filling to medium heat and add 2 tsp. **olive oil**.
- Working in batches if necessary, place **flautas** in hot pan, seam-side down. Cook until browned on one side, 2-3 minutes.
- Replenish oil if necessary. Gently roll to opposite side and cook until browned, 2-3 minutes.
- Remove from burner.



### 5. Finish the Dish

- Plate dish as pictured on front of card, halving **flautas**, if desired, and garnishing with **crema, crispy onions**, and remaining **green portions of green onions**. Bon appétit!