



Sliced Beef and Poblano Tostadas

WITH CHARRED CORN AND CILANTRO

Meal Kit



Prep & Cook Time

25-35 MIN

Cook Within

6 DAYS

You Will Need

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

Ingredients

- 2 oz. Shredded Nacho/Taco Cheese Blend
 - .14 oz. Lemon Juice
 - 1 oz. Sour Cream
 - 4 Small Flour Tortillas
 - 5 oz. Corn Kernels
 - 1 Poblano Pepper
 - 2 tsp. Taco Seasoning
 - ¼ oz. Cilantro
- Customize It Options**
- 10 oz. Steak Strips
 - 12 oz. Impossible Burger
 - 8 oz. Shrimp
 - 10 oz. Diced Boneless Skinless Chicken Breasts
 - 10 oz. Sliced Pork

Difficulty Level

INTERMEDIATE

Spice Level

MEDIUM

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/25187

*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, 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 **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **cilantro**

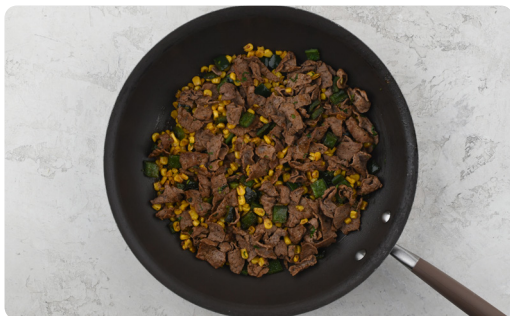
Customize It Instructions

- If using **diced chicken breasts**, pat dry. Cook in a medium non-stick pan with 2 tsp. olive oil over medium heat, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, cook in a large non-stick pan with 1 tsp. olive oil over medium heat, breaking up until burger reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- If using **shrimp**, pat dry. Cook in a large non-stick pan over medium-high heat with 2 tsp. olive oil until pink and shrimp reach minimum internal temperature, 2-3 minutes per side.
- If using **sliced pork**, pat dry, coarsely chop, then separate pieces. Cook in a large non-stick pan with 2 tsp. olive oil over medium-high heat, stirring occasionally until pork reaches minimum internal temperature, 5-7 minutes. Rest, 3 minutes.



2. Prepare the Ingredients

- Stem and coarsely chop **cilantro**.
- Stem **poblano**, seed, and cut into 1/4" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Pat **steak strips** dry. Coarsely chop, then separate pieces.



4. Cook the Steak Strips

- Return pan used to cook vegetables to medium-high heat and add 1 tsp. **olive oil**.
- Add **steak strips**, 1/4 tsp. **salt**, and 1/4 tsp. **pepper** to hot pan. Stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Add **vegetables**, **taco seasoning**, and half the **cilantro** (reserve remaining for garnish). Stir to combine.
- Remove from burner. Rest, 3 minutes.



1. Toast the Tortillas

- *Tostadas are a delicious but messy treat. For this recipe, they can easily be converted to tacos. Simply warm tortillas in oven for 1-2 minutes after completing steps.*
- Poke **tortillas** with a fork all over, 10 times for each tortilla on both sides.
- Place tortillas on prepared baking sheet. Drizzle with 1 tsp. **olive oil** and massage oil into tortillas.
- Toast in hot oven until browned and crispy, 5-7 minutes.
- Carefully remove from oven. Set aside.
- While tortillas toast, continue recipe.



3. Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **corn**, **poblanos** (to taste), 1/4 tsp. **salt**, and a pinch of **pepper** to hot pan. Stir often until vegetables are lightly charred and tender, 5-7 minutes.
- Remove from burner. Transfer to a plate. Wipe pan clean and reserve.



5. Assemble and Bake Tostadas and Finish Dish

- Top each **tortilla** with **steak strip mixture**, then **cheese**. Bake in hot oven until cheese is melted, 1-2 minutes.
- While tostadas bake, in a mixing bowl, combine **sour cream**, 1 tsp. **water**, a pinch of **salt**, and **lemon juice**.
- Plate dish as pictured on front of card, topping tostadas with crema and remaining **cilantro**. Bon appétit!