



# Fiesta Corn & Guacamole Flatbread

WITH CHIPOTLE RANCH AND JALAPEÑO

Meal Kit



### Prep & Cook Time

25-35 MIN

### Cook Within

7 DAYS

### You Will Need

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

### Ingredients

- 4 oz. Pico de Gallo Guacamole
- 3 oz. Corn Kernels
- 1 oz. Queso Fresco Crumbles
- 2 Naan Flatbreads
- 4 oz. Grape Tomatoes
- 1 Lime
- 1 Jalapeño Pepper
- 1 oz. Sour Cream
- ¼ oz. Cilantro
- 1 ½ fl. oz. Chipotle Ranch Dressing

### Difficulty Level

INTERMEDIATE

### Spice Level

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/26098](http://www.homechef.com/26098)

\*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 **400 degrees**. Let preheat, at least 10 minutes



### 1. Prepare the Ingredients

- Halve **tomatoes**.
- Coarsely chop **cilantro** (no need to stem).
- Halve **lime** lengthwise. Cut one half into wedges and juice the other half.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. *Wash hands and cutting board after working with jalapeño.*



### 2. Prepare the Guacamole

- In a mixing bowl, combine **sour cream**, **guacamole**, and a pinch of **pepper**. Refrigerate until plating.



### 3. Bake the Flatbreads

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



### 4. Make the Corn Salsa

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **corn** to hot pan and cook undisturbed until lightly charred, 2-3 minutes.
- Stir occasionally until corn begins to soften, 2-3 minutes.
- Add **jalapeño** (to taste) and stir occasionally until aromatic, 1-2 minutes.
- Add **tomatoes** and stir occasionally until beginning to soften, 1-2 minutes.
- Remove from burner. Stir in 2 tsp. **lime juice** and a pinch of **salt** and **pepper**.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **flatbread** with **guacamole-sour cream mixture**, **corn salsa**, and **queso fresco** (crumbling with your hands, if needed). Drizzle **dressing** (to taste) over flatbread and garnish with **cilantro**. Squeeze **lime wedges** over to taste. Bon appétit!