



BBQ Ranch Pork Flautas

WITH CHEDDAR CHEESE AND CORN

Meal Kit



Prep & Cook Time

25-35 MIN

Cook Within

6 DAYS

You Will Need

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

Difficulty Level

EASY

Spice Level

MEDIUM

Ingredients

- 6 Small Flour Tortillas
- 🌶️ ½ oz. Crispy Jalapeños
- 3 oz. BBQ Sauce
- 🌶️ ½ tsp. Chipotle Seasoning
- 2 oz. Shredded Cheddar Cheese
- 3 oz. Corn Kernels
- 1 Red Onion
- 1 ½ fl. oz. Buttermilk Ranch Dressing

Customize It Options

- 10 oz. Sliced Pork
- 12 oz. Impossible Burger
- 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/26673

*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

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 **steak strips**, 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 steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



1. Prepare the Ingredients

- Halve and peel **onion**. Slice halves into thin strips.
- Pat **sliced pork** dry. Coarsely chop, then separate pieces.



2. Cook the Filling

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **onions** to hot pan and stir occasionally until slightly tender, 2-4 minutes.
- Add **sliced pork, chipotle seasoning** (use less if spice-averse), ¼ tsp. **salt**, and ¼ tsp. **pepper**. Stir occasionally until browned and pork reaches a minimum internal temperature of 145 degrees, 5-7 minutes.
- Stir in **BBQ sauce** until coated, 30-60 seconds.
- Remove from burner. Transfer filling to a mixing bowl and stir in **cheese** and **corn**. Wipe pan clean and reserve. Rest, 3 minutes.



3. Assemble the Flautas

- Place **tortillas** on a clean work surface. Top each evenly with **filling**.
- Fold tortilla over filling, tucking edge under. Roll tortilla tightly and place seam-side down. Repeat with remaining tortillas.



4. Cook 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, garnishing with **dressing** and **crispy jalapeños** (to taste). Bon appétit!