



# Elotes-Style Pizza

WITH LIME CREMA

Meal Kit



### Prep & Cook Time

25-35 MIN

### Cook Within

7 DAYS

### You Will Need

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

### Ingredients

- 3 oz. Shredded Mozzarella
  - ¼ oz. Cilantro
  - 1 Lime
  - 1 tsp. Chipotle Seasoning
  - 1 Roma Tomato
  - 1 oz. Grated Parmesan Cheese
  - 5 oz. Corn Kernels
  - 1 Shallot
  - 2 oz. Sour Cream
  - 2 Naan Flatbreads
- Customize It Options**
- 8 oz. Shrimp
  - 10 oz. Steak Strips
  - 10 oz. Ground Beef
  - 10 oz. Diced Boneless Skinless Chicken Breasts

### Difficulty Level

INTERMEDIATE

### Spice Level

MILD

### 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/26785](http://www.homechef.com/26785)

\*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
- 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, cook in a medium non-stick pan over medium heat with 1 tsp. **olive oil**. If using **diced chicken breasts**, pat dry and 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 **shrimp**, pat dry and cook until shrimp reaches minimum internal temperature, 2-3 minutes per side. If using **steak strips**, pat dry, coarsely chop, then separate pieces. Stir occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes. Add to pizza as desired.



### 2. 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 for garnish.
- Peel and halve **shallot**. Slice thinly.



### 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. Par-Bake the Flatbreads

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



### 3. Cook the Corn Mixture

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **corn** and **shallots** to hot pan and cook undisturbed until starting to char, 2-4 minutes.
- Remove from burner and stir in **tomatoes**, 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!