



# Pork and Poblano Flautas

WITH CILANTRO-LIME CREMA AND COTIJA

Meal Kit



**Prep & Cook Time**  
20-30 MIN

**Cook Within**  
5 DAYS

**You Will Need**  
Olive Oil, Salt, Pepper  
Mixing Bowl, Large Non-Stick Pan

**Ingredients**  
1 3/4 oz. Fire-Roasted Diced Hatch Green Chile Peppers  
1 oz. Cream Cheese Spread  
1/2 oz. Grated Cotija Cheese  
6 Small Flour Tortillas  
2 tsp. Chile and Cumin Rub  
1 Lime  
2 oz. Sour Cream  
1/4 oz. Cilantro  
1 Poblano Pepper

**Difficulty Level**  
EASY

**Spice Level**  
SPICY

**Customize It Options**  
10 oz. Ground Pork  
10 oz. Ground Beef  
10 oz. Diced Boneless Skinless Chicken Breasts

**Minimum Internal Protein Temperature**

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/24910](http://www.homechef.com/24910)

\*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
- Set **cream cheese** on counter to soften
- Ingredient(s) used more than once: **cilantro**



### 1. Prepare Ingredients and Make Crema

- Halve **lime**. Cut one half into wedges and juice the other half.
- Mince **cilantro** (no need to stem).
- Stem **poblano**, seed, and cut into 1/2" 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.*
- In a mixing bowl, combine **sour cream**, 1 Tbsp. lime juice, half the cilantro (reserve remaining for garnish), and a pinch of **salt**. Set aside.

### Customize It Instructions

- If using **diced chicken breasts**, pat dry. Follow same instructions as ground pork in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **ground beef**, follow same instructions as ground pork in Step 2, breaking up until beef reaches minimum internal temperature, 4-6 minutes.



### 2. Start the Filling

- Place a large non-stick pan over medium-high heat.
- Add **ground pork** to hot, dry pan and stir occasionally, 2 minutes.
- Add **poblanos, chile and cumin rub**, 1/4 tsp. **salt**, and a pinch of **pepper**. Stir occasionally until peppers are softened, no pink remains on ground pork, and ground pork reaches a minimum internal temperature of 160 degrees, 6-8 minutes.



### 3. Finish the Filling

- Stir 2 Tbsp. **water**, **Hatch green chiles** (to taste), and softened **cream cheese** into hot pan. Bring to a simmer.
- Once simmering, stir occasionally until combined and creamy, 1-2 minutes.
- Remove from burner.



### 4. Assemble the Flautas

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



### 5. Toast Flautas and Finish Dish

- 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.
- Plate dish as pictured on front of card, garnishing with **crema**, **cotija**, and remaining **cilantro**. Squeeze **lime wedges** over to taste. Bon appétit!