



Cheesy Smoked Gouda Mushroom Flautas

WITH PEPPERS AND ONIONS

Meal Kit



Prep & Cook Time

35-45 MIN

Cook Within

7 DAYS

You Will Need

Olive Oil, Salt, Pepper
Small Pot, Large Non-Stick Pan

Ingredients

- 2 oz. Cream Cheese Spread
- ¼ tsp. Red Pepper Flakes
- 2 Smoked Gouda Slices
- 2 tsp. Mirepoix Broth Concentrate
- 2 Green Onions
- 6 oz. Pepper and Onion Mix
- 6 Small Flour Tortillas
- 8 oz. Cremini Mushrooms
- 2 tsp. Mushroom Seasoning

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/26226

*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: **green onions, cream cheese**



1. Prepare the Ingredients

- Tear **Gouda** into small pieces.
- Cut **mushrooms** into 1/4" slices.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.



2. Cook the Filling

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **mushrooms** to hot pan and stir occasionally, 2 minutes.
- Add **pepper and onion mix, white portions of green onions, mushroom seasoning**, and a pinch of **pepper**. Stir occasionally until vegetables are softened, 7-10 minutes.
- Stir in 1/4 cup **water, mirepoix base**, half the softened **cream cheese** (reserve remaining for sauce), and 1/4 tsp. **salt**. Bring to a simmer.
- Once simmering, stir occasionally until combined and sauce begins to thicken, 1-2 minutes.
- Remove from burner.



3. Assemble the Flautas

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



4. Toast 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. Make Cheese Sauce and Finish Dish

- Place a small pot over medium-high heat. Add 2 Tbsp. **water**, remaining **cream cheese**, and a pinch of **salt** to hot pot. Whisk or stir vigorously to combine. Add 2 Tbsp. water and bring to a boil.
- Once boiling, remove from burner. Stir in **Gouda pieces**, a few at a time, returning to medium-high heat if needed, until completely combined and smooth.
- Plate dish as pictured on front of card, topping **flautas** with cheese sauce, **green portions of green onions**, and **red pepper flakes** (to taste). Bon appétit!