

# Mexican-Style Pot Roast Tacos

WITH CREAMY CHIPOTLE CORN

Fast & Fresh



## Prep & Cook Time

20-30 MIN

## Cook Within

7 DAYS

## Difficulty Level

EASY


## Spice Level

MEDIUM

## You Will Need

Salt, Pepper  
Baking Sheet

## Ingredients

- 1 tsp. Chile and Cumin Rub
- 6 Small Flour Tortillas
- 1 oz. Shredded Cheddar-Jack Cheese
- 4 oz. Black Beans
- 1 oz. Chipotle Crema
- 5 oz. Corn Kernels
- 8 oz. Fully Cooked Beef Pot Roast
- ¼ oz. Cilantro
-  1 ½ oz. Fire-Roasted Diced Hatch Green Chile Peppers
- 4 oz. Crushed Tomatoes

View nutritional information at [www.homechef.com/34329](http://www.homechef.com/34329)

\*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, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Recipe designed for use with **black** tray (as pictured); if you receive a different tray, please contact customer support before cooking.

**For Food Safety:** Heat to a minimum internal temperature of **165°F** as measured by a thermometer. Heating times may vary.

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## Microwave

- Wash hands thoroughly with soap and warm water before cooking, and after handling raw meat and seafood. Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry.
- Drain **pot roast** and separate pieces. Drain and rinse **beans**.
- Add pot roast, beans, **chile and cumin rub, tomatoes, and hatch green chile peppers** (to taste) to one section of provided tray. Stir to combine. Cover tray with a damp paper towel.
- Microwave covered until pot roast is heated through, 2-3 minutes.
- Carefully remove tray from microwave. Add **corn** to empty section of tray. Cover with a damp paper towel.
- Microwave covered until corn is heated through, 30-60 seconds.
- Carefully remove tray from microwave. Add **chipotle crema** and a pinch of **salt** and **pepper** to corn. Stir to combine. *Tray will be hot. Use a utensil!*
- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Stem and tear **cilantro** leaves.
- To serve, fill tortillas with pot roast mixture, creamy corn, **cheese**, and cilantro. Bon appétit!

## Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. *Make sure to use conventional oven setting, not convection.* Wash hands thoroughly with soap and warm water before cooking, and after handling raw meat and seafood. Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry.
- Drain **pot roast** and separate pieces. Drain and rinse **beans**.
- Add pot roast, beans, **chile and cumin rub, tomatoes, and hatch green chile peppers** (to taste) to one section of provided tray. Stir to combine. Cover tray with foil. **Place tray on a baking sheet.**
- Bake covered in hot oven until pot roast is heated through, 12-15 minutes.
- Carefully remove tray from oven. Add **corn** to empty section of tray. Cover tray with foil. **Place tray on a baking sheet.**
- Bake again covered in hot oven until corn is heated through, 5-8 minutes.
- While meal bakes, wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Stem and tear **cilantro** leaves.
- Carefully remove tray from oven. Add **chipotle crema** and a pinch of **salt** and **pepper** to corn. Stir to combine. *Tray will be hot. Use a utensil!*
- To serve, fill tortillas with pot roast mixture, creamy corn, **cheese**, and cilantro. Bon appétit!