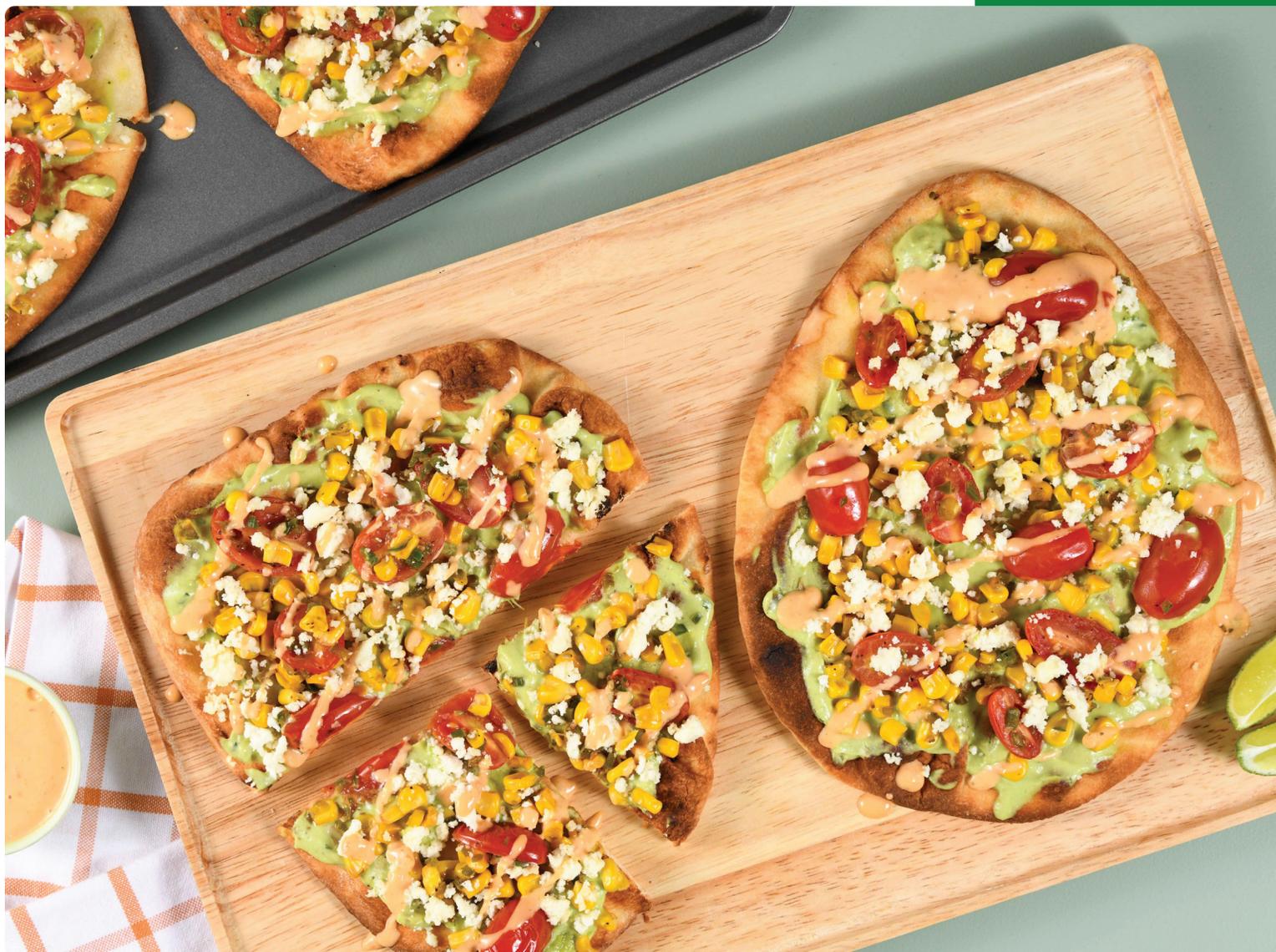


Fiesta Corn & Guacamole Flatbread

WITH CHIPOTLE RANCH AND JALAPEÑO

Meal Kit



Prep & Cook Time

25-35 MIN

Cook Within

7 DAYS

You Will Need

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

Difficulty Level

INTERMEDIATE

Spice Level

SPICY

Ingredients

- 2 oz. Grated Cotija Cheese
 - 8 oz. Grape Tomatoes
 - 4 Naan Flatbreads
 - 6 oz. Pico de Gallo Guacamole
 - 2 Jalapeño Peppers
 - 5 oz. Corn Kernels
 - 3 oz. Sour Cream
 - 3 fl. oz. Chipotle Ranch Dressing
 - 1 Lime
- Customize It Options**
- 20 oz. Diced Boneless Skinless Chicken Breasts
 - 16 oz. Ground Beef

Leave A Review

Your opinion matters!



Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/35038

*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, sesame, 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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes



1. Prepare the Ingredients

- Halve **tomatoes**.
- Halve **lime** lengthwise. Cut one half into wedges and juice the other half.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. Wash hands and cutting board after working with jalapeño.

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. 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. Add protein to meal as desired.



2. Prepare the Guacamole Crema

- In a mixing bowl, combine **sour cream**, **guacamole**, and a pinch of **pepper**. Refrigerate until plating.



3. Bake the Flatbreads

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



4. Make the Corn Salsa

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **corn** to hot pan and cook undisturbed until lightly charred, 2-3 minutes.
- Stir occasionally until corn begins to soften, 2-3 minutes.
- Add **jalapeño** (to taste) and stir occasionally until aromatic, 1-2 minutes.
- Add **tomatoes** and stir occasionally until beginning to soften, 1-2 minutes.
- Remove from burner. Stir in 2 tsp. **lime juice** and a pinch of **salt** and **pepper**.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **flatbread** with **guacamole crema**, **corn salsa**, and **cheese** (crumbling with your hands, if needed). Garnish with **dressing** (to taste). Squeeze **lime wedges** over to taste. Bon appétit!