



In your box

3 oz. Shredded Chihuahua Cheese
1 tsp. Chipotle Powder
1 Lime
1 Red Onion
2 oz. Sour Cream
3 oz. Corn Kernels
4 fl. oz. Whole Milk
2 Naan Flatbreads

CONTAINS milk, eggs, wheat, soy



Mexican Street Corn Flatbread

with Chihuahua cheese and lime

NUTRITION per serving—Calories: 749, Carbohydrates: 84g, Fat: 39g, Protein: 24g, Sodium: 1608mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
40-50 min.

Cook Within
7 days

Difficulty Level 
Easy

Spice Level 
Medium

① You will need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Mixing Bowl, Small Pot

👩 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ Preheat oven to **400 degrees**
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare a baking sheet with foil and cooking spray
- ☐ Ingredient(s) used more than once: **Chihuahua cheese, chipotle powder, corn-onion mixture**



1

Prepare the Ingredients

- Zest and halve **lime**. Quarter one half and juice remaining half.
- Halve and peel **onion**. Cut halves into ½” dice.
- In a mixing bowl, combine **sour cream** and 1 tsp. **lime juice**. Set aside.



2

Roast the Corn and Onion

- Place **onion** and **corn** on prepared baking sheet. Toss with 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Roast in hot oven until corn and onion are lightly charred, 12-15 minutes.
- Transfer corn and onion to a plate.
- Replace foil on baking sheet.



3

Make the Creamed Corn

- Place **milk** in a small pot over medium-high heat. Stir constantly until milk begins to simmer, 2-3 minutes.
- Stir in half the **Chihuahua cheese** (reserve remaining for flatbreads). Stir constantly until sauce thickens and a line can be drawn that holds, 30-60 seconds.
- Remove pot from burner and season with half the **chipotle powder** (reserve remaining for garnish) and a pinch of **salt**.
- Stir in **corn-onion mixture** (reserve ¼ cup for garnish).



4

Assemble the Flatbreads

- Place **flatbreads** directly on oven rack and cook until lightly browned, 10-12 minutes.
- Carefully remove flatbreads from oven and place on a clean work surface. Spread an even layer of **creamed corn** onto each flatbread.
- Top with remaining **Chihuahua cheese**.



5

Bake the Flatbreads

- Place **flatbreads** directly on oven rack, placing prepared baking sheet on rack below to catch any drips.
- Bake until crust becomes golden brown and crisp, 8-10 minutes.
- Remove from oven and garnish with remaining **corn-onion mixture, lime sour cream, lime zest**, and remaining **chipotle powder** (to taste).
- Plate dish as pictured on front of card, serving **lime wedges** on the side. Bon appétit!