



One-Pan Fiesta Steak and Mushroom Flautas

WITH CREMA AND CRISPY ONIONS

Meal Kit



Prep & Cook Time
30-40 MIN

Cook Within
6 DAYS

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

- Ingredients**
- 1 oz. Cream Cheese
 - 1/2 tsp. Garlic Salt
 - 6 Small Flour Tortillas
 - 2 tsp. Natural Beef Flavor Demi-Glace Concentrate
 - 4 oz. Cremini Mushrooms
 - 2 Green Onions
 - 1/2 oz. Crispy Fried Onions
 - 1 oz. Light Sour Cream
 - **Customize It Options**
 - 10 oz. Steak Strips
 - 10 oz. Diced Boneless Skinless Chicken Breasts
 - 12 oz. Impossible Burger

Difficulty Level
EASY

Spice Level
NOT SPICY

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/40190

*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
- Ingredient(s) used more than once: **green onions**



1. Prepare Ingredients and Make Crema

- Cut **mushrooms** into 1/4" slices.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- In a mixing bowl, combine **sour cream**, green portions of green onions (reserve a pinch for garnish), 1/2 tsp. **water**, and a pinch of **salt**. Set aside.
- Pat **steak strips** dry. Coarsely chop, then separate pieces.

Customize It Instructions

- If using **diced chicken breasts**, pat dry. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, break up until protein reaches a minimum internal temperature of 160 degrees, 4-6 minutes.



2. Cook the Filling

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **steak strips** to hot pan and stir occasionally, 2 minutes.
- Add **mushrooms, white portions of green onions, garlic salt**, and a pinch of **salt** and **pepper**. Stir occasionally until mushrooms are softened, no pink remains on steak strips, and steak strips reach a minimum internal temperature of 145 degrees, 6-8 minutes.
- Stir in 1/4 cup **water, demi-glace**, and **cream cheese**. Bring to a simmer.
- Once simmering, stir occasionally until combined, 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. Tuck one tortilla end under filling and roll tightly, placing seam-side down.
- Wipe pan clean and reserve.



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. Finish the Dish

- Plate dish as pictured on front of card, halving **flautas**, if desired, and garnishing with **crema, crispy onions**, and remaining **green portions of green onions**. Bon appétit!