

One-Sheet Potato and Pork Flautas

WITH LIME SLAW

Meal Kit



Prep & Cook Time

45-55 MIN

Cook Within

5 DAYS

Go Ahead & Grab

Olive Oil, Salt, Pepper, Cooking Spray, Peeler, Microwave, Baking Sheet, 2 Mixing Bowls

Ingredients

- 4 Green Onions
 - 8 oz. Fire Roasted Salsa
 - 1 Lime
 - 3 oz. Shredded Red Cabbage
 - 2 Russet Potatoes
 - 2 tsp. Chile and Cumin Rub
 - 3 oz. Shredded Nacho/Taco Cheese Blend
 - 12 Small Flour Tortillas
- Customize It Options**
- 16 oz. Ground Pork
 - 16 oz. Ground Beef
 - 16 oz. Ground Turkey

Difficulty Level

INTERMEDIATE

Spice Level

MILD

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.

Leave A Review

Your opinion matters!



View nutritional information at www.homechef.com/42783

*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 **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **green onions**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

Customize It Instructions

- If using **ground beef**, break up until beef reaches minimum internal temperature, 4-6 minutes.
- If using **ground turkey**, break up until turkey reaches minimum internal temperature, 6-8 minutes.



2. Start the Filling

- Place **potatoes** on one side of prepared baking sheet and toss with 1 tsp. **olive oil**. Spread into an even layer on their side.
- Place **white portions of green onions** and **pork** on empty side of sheet and combine. Break pork into smaller pieces and spread into an even layer.
- Roast in hot oven until pork reaches a minimum internal temperature of 160 degrees, 16-18 minutes.



4. Assemble the Flautas

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- If tortillas come folded, keep folded.
- Place tortillas on a clean work surface. Divide **cheese** evenly among tortillas, placing on one half, then top with **filling**. Fold empty half of tortilla over filling, then roll tortilla. Repeat with remaining tortillas.
- Place rolled **flautas**, seam-side down, on re-foiled baking sheet and spray with **cooking spray**.



1. Prepare the Ingredients

- Peel and cut **potatoes** into 1/4" dice.
- Halve **lime** and juice.
- Trim and thinly slice **green onions**, keeping white and green portions separate.



3. Finish the Filling

- Carefully remove baking sheet from oven and drain any excess liquid.
- Transfer **pork** and **potatoes** to a mixing bowl. Add **chile and cumin rub, salsa** (to taste), and 1/2 tsp. **salt** to bowl. Stir to combine and set aside. *Pork and potatoes will be hot! Use a utensil.*
- Re-foil sheet and spray with **cooking spray**.



5. Bake Flautas, Make Slaw, and Finish Dish

- Bake **flautas** in hot oven until lightly browned, 8-10 minutes.
- While flautas bake, in another mixing bowl, combine **cabbage, lime juice**, 1 Tbsp. **olive oil**, and a pinch of **salt** and **pepper**. Set aside.
- Carefully remove flautas from oven.
- Plate dish as pictured on front of card, topping flautas with slaw and **green portions of green onions**. Bon appétit!