



In your box

- 6 Small Flour Tortillas
- 2 Russet Potatoes
- 4 oz. Slaw Mix
- 1 Lime
- 2 oz. Queso Fresco
- 2 oz. Sour Cream
- 1 Jalapeño Pepper
- ¼ oz. Cilantro
- 2 oz. Shredded Cheddar-Jack Cheese
- 1 Tbsp. Chile and Cumin Rub



Creamy Potato Mulitas

with queso fresco

NUTRITION per serving—Calories: 808, Carbohydrates: 91g, Fat: 37g, Protein: 25g, Sodium: 1614mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
7 days

Difficulty Level ● ● ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Mild

🕒 You will need

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

👑 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



1

Cook the Potatoes

- Pierce **potatoes** with a fork several times. Microwave potatoes until soft, 8–10 minutes.
- Use a dry, clean towel to transfer potatoes to a mixing bowl. Let cool 5 minutes.
- Once cooled, peel potatoes and return to bowl. Add **cheddar-jack cheese**, **seasoning rub**, and a pinch of **pepper**. Mash lightly until potato is fairly smooth.
- While potatoes microwave, prepare ingredients.



2

Prepare the Ingredients

- Halve **lime** and juice.
- Mince **cilantro** (no need to stem).
- Stem **jalapeño**, halve, seed, remove ribs, and mince. *Wash hands and cutting board after working with jalapeño.*



3

Make the Slaw

- In another mixing bowl, combine **slaw mix**, 2 tsp. **olive oil**, 1 tsp. **lime juice**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Set aside.



4

Assemble and Bake the Mulitas

- Place **tortillas** on a clean work surface.
- Divide **potato mixture** between tortillas and then fold in half over mixture.
- Place folded tortillas on prepared baking sheet and drizzle with 2 tsp. **olive oil**.
- Bake in hot oven until golden brown, 10–12 minutes, flipping once halfway through.



5

Finish the Dish

- Plate dish as pictured on front of card, garnishing with **slaw**, **sour cream**, **queso fresco** (crumbling if necessary), **cilantro**, and **jalapeño** (to taste). Bon appétit!