



In your box

- 6 Small Flour Tortillas
- 1 oz. Queso Fresco
- 1 Roma Tomato
- 2 oz. Shredded Cheddar-Jack Cheese
- 1 oz. Chipotle Mayonnaise
- 2 oz. Sour Cream
- 1 Tbsp. Chile and Cumin Rub
- ¼ oz. Cilantro
- 10 oz. Cremini Mushrooms
- 2 oz. Baby Spinach



Spinach and Mushroom Flautas

with spicy chipotle cream

NUTRITION per serving—Calories: 704, Carbohydrates: 53g, Fat: 45g, Protein: 22g, Sodium: 1594mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
7 days

Difficulty Level 
Easy

Spice Level 
Mild

① You will need

Olive Oil, Salt, Pepper

2 Mixing Bowls, Large Non-Stick Pan

👑 Before you cook

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

- Thoroughly rinse produce and pat dry



1

Prepare the Ingredients

- Thinly slice **mushrooms**.
- Coarsely chop **spinach**.
- Mince **cilantro**, leaves and stems.
- Core **tomato** and cut into ¼" dice.
- Combine **sour cream** and **chipotle mayonnaise** (to taste) in a mixing bowl. Refrigerate until plating.
- In another mixing bowl, combine tomatoes, cilantro, and a pinch of **salt** and **pepper**. Set aside.



2

Make the Filling

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**.
- Add **mushrooms** to hot pan and stir occasionally until lightly browned and tender, 4-6 minutes.
- Add **spinach** and cook until wilted, 1-2 minutes.
- Stir in **chile and cumin rub** and a pinch of **salt**. Remove from burner. Transfer filling to a plate.
- Wipe pan clean and reserve.



3

Fill the Flautas

- Place **tortillas** on a clean work surface. Divide **cheddar-jack cheese** evenly among tortillas on half the tortilla. Top cheese with **filling**.
- Roll tortillas and place seam side down.



4

Cook the Flautas

- Return pan used cook filling to medium heat and add 1 Tbsp. **olive oil**.
- Place **flautas** in pan, seam side down. Cook until browned on one side, 2-3 minutes.
- Replenish oil if necessary. Gently roll to the opposite side and cook until browned, 2-3 minutes.
- Remove from burner.



5

Finish the Dish

- Plate dish as pictured on front of card, serving **flautas** on **chipotle cream** and topping with **marinated tomatoes** and **queso fresco**. Bon appétit!