



In your box

- 2 Roma Tomatoes
- ¼ oz. Cilantro
- 6 Small Flour Tortillas
- 2 tsp. Sazon Seasoning
- 2 oz. Shredded Cheddar-Jack Cheese
- 1 Shallot
- 2 oz. Sour Cream
- 1 fl. oz. Green Chili Aioli
- 1 Lime

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 10 oz. Antibiotic-Free Ground Beef
- 12 oz. Ground Turkey

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Pepper
- 3 Mixing Bowls, Large Non-Stick Pan



Customer Favorite

Chicken Adobo Flautas

with cilantro and Roma tomato salsa

NUTRITION per serving—Calories: 830, Carbohydrates: 55g, Fat: 43g, Protein: 53g, Sodium: 1700mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Spicy

👑 Before you cook

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

- ☐ If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **ground beef**, cook in a large non-stick pan over medium-high heat, breaking up meat until no pink remains, 4-6 minutes. Transfer beef to a mixing bowl, wipe pan clean, and prepare and cook shallot, using 2 tsp. **olive oil**, following instructions in Step 2 without the chicken.
- If using **ground turkey**, cook in a large non-stick pan over medium-high heat, breaking up meat until no pink remains, 7-9 minutes. Transfer turkey to a mixing bowl, wipe pan clean, and prepare and cook shallot, using 2 tsp. **olive oil**, following instructions in Step 2 without the chicken.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Start the Chicken

- Pat **chicken breasts** dry.
- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add chicken breasts to hot pan, and cook undisturbed until browned on one side, 5-7 minutes.
- While chicken cooks, peel and halve **shallot**. Slice thinly.
- Once browned, flip chicken.



2

Finish the Chicken

- Add **shallot** to pan and cover. Stir occasionally until shallot is tender and **chicken** reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Transfer chicken and shallot to a mixing bowl. Shred chicken into bite-sized pieces and stir in **seasoning blend** and a pinch of **pepper**.
- Wipe pan clean and reserve.
- While chicken cooks, prepare ingredients.



3

Prepare the Ingredients

- Core **tomatoes** and cut into ½" dice.
- Halve **lime**. Cut one half into wedges and juice the other half.
- Mince **cilantro** (no need to stem).
- In another mixing bowl, combine tomatoes, cilantro, 2 tsp. **lime juice**, and a pinch of **pepper**. Set aside.
- Combine **sour cream** and **green chili aioli** in another mixing bowl. Set aside.



4

Assemble and Cook the Flautas

- Place **tortillas** on a clean work surface. Top with **chicken-shallot mixture** and **cheese**. Roll tortillas and place seam side down.
- Return pan used to cook chicken 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 flautas 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, spooning **salsa** over **flautas** and topping with **sour cream-aioli mixture** (to taste). Squeeze **lime wedges** over dish to taste. Bon appétit!