



In your box

- ¼ oz. Cilantro
- 2 oz. Sour Cream
- 1 Shallot
- 1 oz. Grated Parmesan
- 1 tsp. Chipotle Powder
- 1 Roma Tomato
- 3 oz. Shredded Oaxacan Cheese
- 1 Lime
- 2 Naan Flatbreads
- 5 oz. Corn Kernels

Customize It Options

- 8 oz. Shrimp
- 10 oz. Ground Beef
- 13 oz. Boneless Skinless Chicken Breasts



Cheesy Mexican Street Corn Pizza

with lime crema

NUTRITION per serving—Calories: 773, Carbohydrates: 86g, Fat: 36g, Protein: 32g, Sodium: 1731mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time
25-35 min.

Cook Within
7 days

Difficulty Level ● ● ●
Intermediate

Spice Level ● ● ● ●
Mild

① You will need

Olive Oil, Salt, Cooking Spray

Baking Sheet, Medium Non-Stick Pan, Mixing Bowl

👑 Before you cook

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

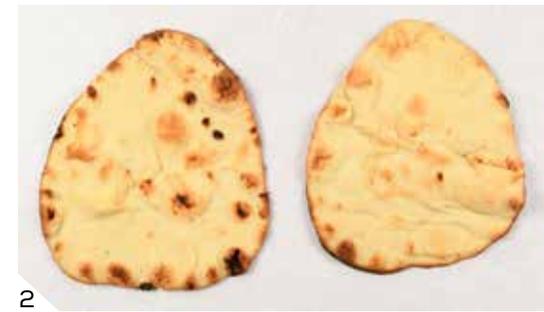
- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cilantro leaves, chipotle powder**



1

Prepare the Ingredients

- Core **tomato** and cut into ½" dice.
- Peel and halve **shallot**. Slice thinly.
- Stem **cilantro** and coarsely chop half the leaves. Reserve remaining leaves whole.
- Halve **lime**. Cut one half into wedges and juice the other half.



2

Par-Bake the Flatbreads

- Place **flatbreads** directly on oven rack and bake in hot oven until lightly browned, 10-12 minutes.
- While flatbreads bake, make corn mixture.



3

Make the Corn Mixture

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **corn** and **shallot** to hot pan and cook undisturbed until starting to char, 2-4 minutes.
- Remove from burner and stir in **tomato**, half the **chipotle powder** (reserve remaining for garnish), a pinch of **salt**, and **chopped cilantro** until combined. Set aside.



4

Assemble and Bake the Pizzas

- In a mixing bowl, combine **sour cream**, 2 tsp. **lime juice**, and a pinch of **salt**.
- Place **flatbreads**, flat-side down, on prepared baking sheet and spread a thin layer of **sour cream-lime mixture** on each. Top evenly with **corn mixture** and **Oaxacan cheese**.
- Bake until golden brown and cheese is melted, 8-10 minutes.
- **Meat lovers!** If using protein, prepare while flatbreads bake. If using **chicken**, pat dry and cut into 1" pieces on a separate cutting board. Season all over with ¼ tsp. salt and a pinch of pepper. Stir occasionally with 2 tsp. olive oil in a medium non-stick pan over medium-high heat until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes. If using **shrimp**, pat dry. Cook with 1 tsp. olive oil in a medium non-stick pan over medium-high heat until shrimp reaches a minimum internal temperature of 145 degrees, 2-3 minutes per side. If using **ground beef**, cook in a medium non-stick skillet over medium-high heat with 1 tsp. olive oil. Break into small pieces with a spoon until no pink remains, 4-6 minutes. Season with ¼ tsp. salt and a pinch of pepper.



5

Finish the Dish

- If using protein, add to pizzas before garnishing.
- Plate dish as pictured on front of card, topping pizzas with **Parmesan cheese** and reserved **cilantro leaves** and garnishing with remaining **chipotle powder** (to taste). Squeeze **lime wedges** over pizzas to taste. Bon appétit!