



In your box

- 1 Jalapeño Pepper
- 1 oz. Queso Fresco
- 1 oz. Sour Cream
- ¼ oz. Cilantro
- 1 ½ oz. Chipotle Ranch Dressing
- 4 oz. Guacamole
- 2 Naan Flatbreads
- 1 Lime
- 4 oz. Grape Tomatoes
- 3 oz. Corn Kernels

Customize It Options

- 10 oz. Antibiotic-Free Ground Beef
- 8 oz. Fully Cooked Pulled Pork
- 8 oz. Bacon

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt, Pepper
- Large Non-Stick Pan, Mixing Bowl



Fiesta Corn & Guacamole Flatbread

with chipotle ranch and jalapeño

NUTRITION per serving—Calories: 767, Carbohydrates: 86g, Fat: 42g, Protein: 20g, Sodium: 1658mg.

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

25-35 min.

Cook Within

7 days

Difficulty Level

Intermediate

Spice Level

Mild

👑 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
- Preheat oven to **400 degrees**

Customize It Instructions

- Meat lovers! If using protein, add to flatbread during plating, cooking in a medium non-stick pan over medium-high heat with 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. If using **pulled pork**, stir occasionally, breaking up meat, until warmed through, 1-2 minutes. If using **ground beef**, stir occasionally until no pink remains, 4-6 minutes. If using **bacon**, line a plate with a paper towel. Cook over medium heat, flipping occasionally, until crisp, 6-8 minutes. Transfer to towel-lined plate to remove excess oil.

Minimum Internal Temperature

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



3

Bake the Flatbreads

- Place **flatbreads** directly on oven rack in hot oven and bake until lightly browned, 12-14 minutes.
- While flatbreads bake, make corn salsa.



1

Prepare the Ingredients

- Halve **tomatoes**.
- Coarsely chop **cilantro** (no need to stem).
- Halve **lime** lengthwise. Cut one half into wedges and juice the other half.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. Wash hands and cutting board after working with jalapeño.



2

Prepare the Guacamole

- In a mixing bowl, combine **sour cream**, **guacamole**, and a pinch of **pepper**. Refrigerate until plating.



4

Make the Corn Salsa

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **corn** to hot pan and cook undisturbed until lightly charred, 2-3 minutes.
- Then stir occasionally until corn is beginning to soften, 2-3 minutes.
- Add **jalapeño** (to taste) and stir occasionally until aromatic, 1-2 minutes.
- Add **tomatoes** and stir occasionally until beginning to soften, 1-2 minutes.
- Remove from burner. Stir in 2 tsp. **lime juice** and a pinch of **salt** and **pepper**.



5

Finish the Dish

- Plate dish as pictured on front of card, topping **flatbread** with **guacamole-sour cream mixture**, **corn salsa**, and **queso fresco** (crumbling with your hands if needed). Drizzle **dressing** over flatbread and garnish with **cilantro**. Squeeze **lime wedges** over to taste. Bon appétit!