



In your box

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

Customize It Options

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

You will need

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



Chicken Adobo Flautas

with cilantro and Roma tomato salsa

NUTRITION per serving—Calories: 851, Carbohydrates: 57g, Fat: 42g, Protein: 54g, Sodium: 1435mg.
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
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 turkey**, cook only shallot in Step 1. Add turkey to pan in Step 2, with 1/4 tsp. **salt** and a pinch of **pepper** and cook, breaking up with a spoon, until no pink remains, 7-9 minutes.
- If using **ground beef**, cook only shallot in Step 1. Add ground beef to pan in Step 2, with 1/4 tsp. **salt** and a pinch of **pepper** and cook, breaking up with a spoon, until no pink remains, 4-6 minutes.

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. Cook undisturbed until browned, 5-7 minutes.
- While chicken cooks, peel and halve **shallot**. Slice thinly.
- When chicken is browned on one side, flip.



2

Finish the Chicken

- Add **shallot** to pan and cover. Stir shallot occasionally until tender and **chicken** reaches minimum internal temperature, 5-7 minutes.
- Transfer chicken and shallot to a mixing bowl and set aside to cool, 5 minutes. When cool enough to handle, shred chicken into bite-sized pieces and stir in **sazon seasoning** and a pinch of **pepper**.
- Wipe pan clean and reserve.
- While chicken cooks, prepare ingredients.



3

Prepare the Ingredients

- Core **tomatoes** and cut into 1/2" dice.
- Halve **lime** lengthwise. 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 tortillas on one side with **chicken-shallot mixture** and **cheese**. Fold tortilla over filling, tucking edge under. Roll tortillas and place on work surface, 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 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, topping flautas with **Roma tomato salsa** and **sour cream-aioli mixture** (to taste). Squeeze **lime wedges** over to taste. Bon appétit!