



In your box

1 oz. Sour Cream
1 Shallot
2 oz. Guacamole
1 Roma Tomato
2 oz. Chimichurri
6 Small Flour Tortillas
2 oz. Shredded Mozzarella

Customize It Options

10 oz. Steak Strips
10 oz. Ground Beef
12 oz. Ground Turkey
10 oz. Antibiotic-Free Ground Beef

*Contains: milk, wheat

You will need

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



Argentinean Steak Flautas

with avocado crema

NUTRITION per serving—Calories: 793, Carbohydrates: 54g, Fat: 44g, Protein: 44g, Sodium: 1555mg.

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

6 days

Difficulty Level

Easy

Spice Level

Not 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**, follow same instructions as steak strips in Step 2, breaking up with a spoon until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes. *Drain fat from pan before adding tomato.*
- If using **ground turkey**, follow same instructions as steak strips in Step 2, breaking up with a spoon until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Core **tomato** and cut into ¼" dice.
- Peel and halve **shallot**. Slice halves into thin strips.
- Separate **steak strips** into a single layer and pat dry.



2

Make the Filling

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **steak strips** and **shallot** to hot pan and stir occasionally until no pink remains on steak and shallot is tender, 3-5 minutes.
- Add **tomato**, 1 Tbsp. **water**, ¼ tsp. **salt**, and a pinch of **pepper**. Stir occasionally until thickened slightly and steak strips reach a minimum internal temperature of 145 degrees, 2-3 minutes.
- Stir in **chimichurri** until warmed through, 30-60 seconds.
- Transfer filling to a plate. Wipe pan clean and reserve.



3

Assemble the Flautas

- Place **tortillas** on a clean work surface.
- Divide **cheese** evenly between tortillas, placing on one half. Top cheese with **filling**. Fold tortilla over filling, then roll tortilla. Place seam-side down. Repeat with remaining tortillas.



4

Cook the Flautas

- Return pan used to cook steak strips to medium heat and add 2 tsp. **olive oil**. Place **flautas** in hot pan, seam-side down. Cook until browned on one side, 2-3 minutes.
- Gently roll to the opposite side and cook until browned, 2-3 minutes.
- Remove from burner.
- While flautas cook, make avocado crema.



5

Make Avocado Crema and Finish Dish

- In a mixing bowl, combine **guacamole** and **sour cream**.
- Plate dish as pictured on front of card, topping **flautas** with avocado crema. Bon appétit!