



In your box

- 2 oz. Sour Cream
- 6 Small Flour Tortillas
- 2 tsp. Chile and Cumin Rub
- 1.26 oz. Chipotle Aioli
- 10 oz. Cremini Mushrooms
- ¼ oz. Cilantro
- 1 Roma Tomato
- 2 oz. Shredded Cheddar-Jack Cheese
- 1 oz. Queso Fresco
- 2 oz. Baby Spinach

Customize It Options

- 10 oz. Steak Strips
- 12 oz. Ground Turkey
- 12 oz. Ground Pork

*Contains: milk, eggs, wheat

You will need

- Olive Oil, Salt, Pepper
- 2 Mixing Bowls, Large Non-Stick Pan



Spinach and Mushroom Flautas

with spicy chipotle cream

NUTRITION per serving—Calories: 646, Carbohydrates: 59g, Fat: 37g, Protein: 22g, Sodium: 1675mg.

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

7 days

Difficulty Level

Easy

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

Customize It Instructions

- **Meat lovers!** If adding protein, cook with 1 tsp. **olive oil** in a large non-stick pan over medium-high heat. Top flautas with protein, or serve on the side. If using **steak strips**, separate into a single layer and pat dry. Season with a pinch of **salt** and **pepper**. Stir occasionally until no pink remains and steak strips reach a minimum internal temperature, 4-6 minutes. If using **ground pork**, cook with ¼ tsp. salt and a pinch of pepper, breaking up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes. If using **ground turkey**, cook with ¼ tsp. salt and a pinch of pepper, breaking up meat 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 Ingredients and Spicy Chipotle Cream

- Thinly slice **mushrooms**.
- Coarsely chop **spinach**.
- Mince **cilantro** (no need to stem).
- Core **tomato** and cut into ¼" dice.
- Combine **sour cream** and **chipotle aioli** (to taste) in a mixing bowl. Refrigerate until ready to serve.
- In another mixing bowl, combine tomato, cilantro, and a pinch of **salt** and **pepper**. Set aside.



2

Make the Filling

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **mushrooms** to hot pan and stir occasionally until lightly browned and tender, 4-6 minutes.
- Add **spinach** and cook until wilted, 1-2 minutes.
- Stir in **seasoning rub** and a pinch of **salt**.
- Remove from burner. Transfer filling to a plate. Wipe pan clean and reserve.



3

Fill the Flautas

- Place **tortillas** on a clean work surface. Divide **cheddar-jack cheese** evenly among tortillas on one half. Top cheese with **filling**.
- Fold tortilla over filling, then roll tortilla. Place seam-side down and repeat with remaining tortillas.



4

Cook the Flautas

- Return pan used to cook filling 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.
- Replenish oil if necessary. Gently roll flautas to the 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 **tomato mixture**, **queso fresco**, and **chipotle cream**. Bon appétit!