



# ONE-PAN CHEESY CHICKEN TORTILLA MELTS

with Chicken Thighs, Green Pepper & Spicy Cream Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Long Green  
Pepper



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



4 TBSP | 8 TBSP  
Cream Cheese  
Contains: Milk



2 tsp | 4 tsp  
Hot Sauce



10 oz | 20 oz  
Diced Chicken  
Thighs



1 | 2  
Beef Stock  
Concentrate



2 | 4  
Flour Tortillas  
Contains: Soy, Wheat



½ Cup | 1 Cup  
Cheddar Cheese  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



## HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the  
**HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz  
Shrimp  
Contains: Shellfish

Calories: 690



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 730



HELLO

## TORTILLA MELTS

Ooey gooey cheese between layers of golden-brown tortilla

### FLIP IT GOOD

In Step 5, once the first side of your tortilla melt is golden, slide your spatula underneath it and secure the top with your hand. Then flip!

### BUST OUT

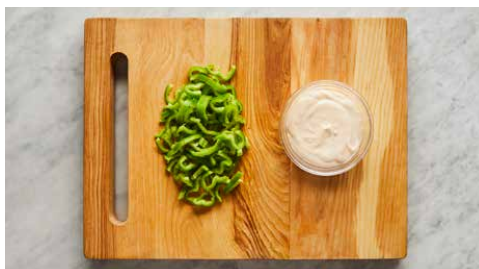
- Small bowl
- Slotted spoon
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP & MAKE SAUCE

- Wash and dry produce.
- Halve, core, and thinly slice **green pepper** into strips.
- In a small microwave-safe bowl, combine **sour cream, cream cheese, 1 tsp water (2 tsp for 4 servings), and hot sauce** to taste. (Start with half the hot sauce, then taste and add more from there if you like things spicy.) Microwave until softened, 30 seconds. Stir to combine.



### 4 ASSEMBLE TORTILLA MELTS

- Place **tortillas** on a clean work surface.
- Spread one half of each tortilla with **half the spicy cream sauce (save the rest for serving)**. Using a slotted spoon, top cream sauce with **chicken filling**, then sprinkle with **cheddar**. Fold tortillas in half to create **tortilla melts**.



### 2 COOK GREEN PEPPER

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **green pepper** and cook, stirring occasionally, until slightly softened, 2-3 minutes.



### 5 COOK TORTILLA MELTS

- Wipe out pan used for filling. Melt **1 TBSP butter (2 TBSP for 4 servings)** in same pan over medium heat.
- Add **tortilla melts (work in batches for 4)**; cook until tortillas are golden brown and cheese melts, 3-4 minutes per side.
- Transfer to a paper-towel-lined cutting board.



### 3 COOK FILLING

- Add **chicken\*** to pan with **green pepper**. Season with a **big pinch of salt and pepper**. Cook, stirring occasionally, until chicken is browned and cooked through and green pepper is tender, 4-6 minutes.
  - Stir in **stock concentrate** until combined. Turn off heat.
- 🔄 Rinse **shrimp\*** under cold water, then pat dry with paper towels. Swap in shrimp for chicken; cook as instructed.



### 6 FINISH & SERVE

- Cut **tortilla melts** into wedges.
- Divide between plates and serve with **remaining spicy cream sauce** on top or on the side for dipping.

\*Chicken is fully cooked when internal temperature reaches 165°.

🔄 \*Shrimp are fully cooked when internal temperature reaches 145°.