

INGREDIENTS

2 PERSON | 4 PERSON



Long Green



2 tsp | 4 tsp Hot Sauce



Flour Tortillas Contains: Soy, Wheat



Sour Cream Contains: Milk

Cream Cheese

Contains: Milk

Beef Stock

Concentrate



10 oz | 20 oz Diced Chicken Thighs



1/2 Cup | 1 Cup Cheddar Cheese





ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER



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**



ONE-PAN CHEESY CHICKEN TORTILLA MELTS

with Chicken Thighs, Green Pepper & Spicy Cream Sauce





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

Shrimp are fully cooked when internal temperature



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



2 COOK GREEN PEPPER

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



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.



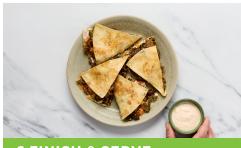
4 ASSEMBLE TORTILLA MELTS

- 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.



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.



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.