



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



1/2 Cup | 1 Cup
Cheddar Cheese
Contains: Milk



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HELLO

TORTILLA MELTS

Ooey gooey cheese between layers
of golden-brown tortilla

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



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

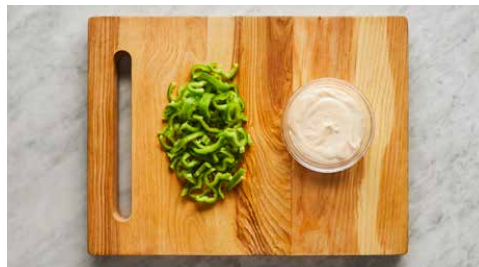
- Small bowl
- Slotted spoon
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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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.



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.



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.



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.

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