



ONE-PAN CHEESY CHICKEN TORTILLA MELTS

with Dark Meat Chicken, Green Pepper & Spicy Cream Sauce

INGREDIENTS

2 PERSON | 4 PERSON



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



2 tsp | 4 tsp
Hot Sauce



1 | 2
Long Green
Pepper



1 | 2
Beef Stock
Concentrate



10 oz | 20 oz
Diced Skinless
Dark Meat Chicken



2 | 4
Flour Tortillas
Contains: Soy, Wheat



½ Cup(s) | 1 Cup(s)
Cheddar Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.



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: 660



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
 - Large pan
 - Kosher Salt
 - Black Pepper
 - Slotted spoon
 - Paper towels
 - Cooking Oil
 - Butter
- Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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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

- Open package of **chicken*** and drain off any excess liquid.
 - 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.

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

🔄 *Shellfish is fully cooked when internal temperature reaches 145°.