



FAST

ONE POT

Mexican Street Corn Flatbreads

with Refried Beans & Queso Blanco



20-30min



4 Servings

If you don't have a grill or grill pan, preheat the broiler with the top rack 6 inches from heat source. Add corn to a baking sheet and broil until lightly charred and tender, 5-10 minutes. Broil pitas directly on the oven rack until toasted, 1-2 minutes. Once the flatbreads are assembled, broil on a baking sheet until the pita is crisp, beans are warmed through, and cheese is slightly melted, ...

What we send

- mexican chili spice blend
- sour cream ⁷
- garlic
- lime
- ears of corn
- queso blanco ⁷
- mediterranean pitas (4pack) ^{1,6,11}
- canned refried beans ⁶
- fresh cilantro

What you need

- kosher salt & ground pepper
- olive oil

Tools

- box grater or microplane

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 860kcal, Fat 14g, Carbs 151g, Proteins 39g



1. Grill corn

Heat a grill or grill pan to high heat. Shuck **corn**, removing any strings. Add to grill or grill pan and cook, turning occasionally, until slightly charred in spots, about 10 minutes. Remove corn from grill and set aside to cool slightly. Once cool enough to handle, cut kernels from cobs.



2. Grill pitas

Brush **pitas** lightly with **oil** on both sides. Add to grill or grill pan and cook until lightly charred on one side, 1-2 minutes (watch carefully). Transfer to a cutting board, grilled sides-up. Reduce grill or grill pan heat to medium-low.



3. Prep ingredients

Peel and finely grate **1 teaspoon garlic**, and squeeze **2 teaspoons lime juice** into a small bowl. Cut any remaining lime into wedges. Stir into the bowl, **sour cream, garlic**, and **1 teaspoon of chili spice blend** (or more or less depending on heat preference). Slightly thin sour cream by adding 1 teaspoon water as needed. Season to taste with salt and pepper.



4. Assemble flatbreads

Divide **refried beans** among **pitas** and spread evenly to cover the top. Sprinkle **corn** and crumble **queso blanco** over top.



5. Grill flatbreads

Return **pitas** to grill or grill pan, in batches if necessary. Grill, covered, over medium-low heat until bottom is lightly charred and crisp, beans are warmed through, and cheese is slightly melted, 3-5 minutes (watch closely). Reduce heat to low, if bottom is browning too quickly.



6. Finish & serve

Tear **cilantro leaves and stems** into bite-size pieces. Drizzle **lime crema** over **flatbreads** and top with **cilantro**. Sprinkle **some of the remaining chili spice blend** over top, if desired. Serve with **any lime wedges** for squeezing over top, if desired. Enjoy!