



In your box

- 1 Red Onion
- 🌶️ 1 Jalapeño Pepper
- ¼ oz. Cilantro
- 1 Roma Tomato
- 1 Lime
- 🌶️ 1 Tbsp. Taco Seasoning
- 3 oz. Shredded Cheddar-Jack Cheese
- 6 Small Flour Tortillas

Customize It Options

- 10 oz. Steak Strips
- 8 oz. Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Impossible Burger
- 20 oz. Double Portion-Steak Strips

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl, Large Non-Stick Pan

Minimum Internal Protein Temperature

| | | | | |
|-------------|-------------|------|---------------|---------|
| 145° | Steak | Pork | Lamb | Seafood |
| 160° | Ground Beef | | Ground Pork | |
| 165° | Chicken | | Ground Turkey | |

Classic Meal Kit



Acapulco Steak Quesadillas

with cheddar-jack cheese and red onion

NUTRITION per serving—Calories: 806, Carbohydrates: 58g, Sugar: 9g, Fiber: 5g, Protein: 46g, Sodium: 1598mg, Fat: 43g, Saturated Fat: 18g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

35-45 min.

Cook Within

6 days

Difficulty Level

Intermediate

Spice Level

Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **onion, cilantro, jalapeño**

Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, working in batches if necessary.
- If using **Impossible burger**, follow same instructions as steak strips in Steps 2 and 3, breaking up into small pieces and cooking until burger is heated through, 4-6 minutes.
- If using **shrimp**, pat dry. Follow same instructions as steak strips in Steps 2 and 3, cooking until opaque and shrimp reaches minimum internal temperature, 2-3 minutes per side.
- If using **diced chicken**, pat dry. Follow same instructions as steak strips in Steps 2 and 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



1. Prepare the Ingredients

- Core **tomato** and cut into ¼" dice.
- Mince **cilantro** (no need to stem).
- Zest and halve **lime**. Cut one half into wedges and juice remaining half.
- Halve and peel **onion**. Slice one half into thin strips and cut other half into ¼" dice.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. Wash hands and cutting board after working with jalapeño.
- Separate **steak strips** into a single layer and pat dry.



2. Make Pico de Gallo and Sear Steak Strips

- In a mixing bowl, combine **diced onion** (to taste), half the **cilantro**, half the **jalapeño** (to taste) (reserve remaining of both for filling), **tomato**, 1 tsp. **lime zest**, 1 tsp. **lime juice**, and a pinch of **salt** and **pepper**. Set aside, stirring occasionally.
- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **steak strips** to hot pan and cook undisturbed until well-browned on one side, 2-3 minutes.
- Transfer to a plate. *Steak strips will finish cooking in a later step.* Reserve pan; no need to wipe clean.



3. Cook the Filling

- Return pan used to cook steak strips to medium-high heat and add ½ tsp. **olive oil**. Add **sliced onion** (to taste) and remaining **jalapeño** (to taste) to hot pan. Stir often until onion is translucent, 3-4 minutes.
- Add **steak and any accumulated juices, seasoning blend**, and ¼ cup **water**. Bring to a simmer. Once simmering, stir constantly until water is completely absorbed and steak strips reach a minimum internal temperature of 145 degrees, 2-3 minutes.
- Remove from burner and stir in remaining **cilantro** (reserve a pinch for garnish) and a pinch of **salt**. Transfer to a plate. Wipe pan clean and reserve.



4. Cook the Quesadillas

- Place **tortillas** on a clean work surface. Divide half the **cheese** between tortillas, then top with **filling** and remaining cheese. Fold tortilla over filling and press gently so it holds in place.
- Return pan used to cook filling to medium heat and add 1 tsp. **olive oil** to hot pan. Working in batches, place two or three **quesadillas** in pan (there should be no overlap). Cook until golden brown, 2-4 minutes per side.
- Repeat with remaining quesadillas, adding 1 tsp. olive oil for each batch.



5. Finish the Dish

- Halve **quesadillas**, if desired.
- Plate dish as pictured on front of card, garnishing with reserved **cilantro** and serving **pico de gallo** on the side for dipping. Squeeze **lime wedges** over to taste. Bon appétit!