

LIMITED TIME ONLY

Check Out Our Exclusive Program



skinnytaste

with HOME CHEF

FOR MORE INFO



### In your box

- 2 tsp. Beef Flavor Demi-Glace Concentrate
- 1 Lime
- 1 Shallot
- 1 oz. Shredded Oaxacan Cheese
- 2 oz. Sofrito Sauce
- 6 Small Flour Tortillas
- 2 oz. Sour Cream
- 1 Roma Tomato
- 1 Jalapeño Pepper

### Customize It Options

- 10 oz. Steak Strips
- 13 oz. Boneless Skinless Chicken Breasts
- 8 oz. Shrimp
- 12 oz. Impossible Burger

\*Contains: milk, wheat

### You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl, Microwave-Safe 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



## Sofrito Steak Tacos

with pickled vegetables and lime crema

NUTRITION per serving—Calories: 736, Carbohydrates: 60g, Sugar: 10g, Fiber: 4g, Protein: 40g, Sodium: 1407mg, Fat: 37g, Saturated Fat: 15g  
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

25-35 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Medium

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry

### Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using **shrimp**, pat dry. Follow same instructions as steak strips in Step 4, cooking until shrimp reaches minimum internal temperature, 2-3 minutes per side.
- If using **chicken breasts**, pat dry, and, on a separate cutting board, cut into 1" dice. Follow same instructions as steak strips in Step 4, cooking until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, follow same instructions as steak strips in Step 4, breaking up burger until heated through, 4-6 minutes.



### 1. Prepare the Ingredients

- Core **tomato** and cut into ¼" dice.
- Zest **lime**, halve, and juice.
- Peel **shallot** and slice into ¼" rounds.
- Stem **jalapeño**, seed, remove ribs, and slice into ¼" pieces. Wash hands and cutting board after working with jalapeño.
- Separate **steak strips** into a single layer and pat dry.



### 2. Pickle the Vegetables

- In a microwave-safe bowl, combine **shallot, jalapeño, lime juice**, and 1 Tbsp. **water**. Microwave, 30 seconds.
- Set aside at least 10 minutes, stirring occasionally to allow flavors to marry.
- While vegetables pickle, make lime crema.



### 3. Make the Lime Crema

- Combine **sour cream**, ½ tsp. **lime zest**, and a pinch of **salt** and **pepper** in a mixing bowl. Set aside.



### 4. Cook the Filling

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **steak strips** to hot pan and stir occasionally until no pink remains and steak reaches a minimum internal temperature of 145 degrees, 4-6 minutes.
- Add **tomato**, then stir occasionally until starting to soften, 2-3 minutes.
- Stir in **sofrito sauce, demi-glace**, and ¼ tsp. **salt** until combined. Remove from burner. Rest, 3 minutes.



### 5. Warm Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30 seconds.
- Alternatively, place a medium non-stick pan over medium-high heat. Add tortillas, one at a time, to hot, dry pan. Heat undisturbed, 30-45 seconds per side. Remove from pan.
- Plate dish as pictured on front of card, placing **filling** in tortillas and topping with **pickled vegetables** (to taste), **lime crema**, and **cheese**. Bon appétit!