



In your box

- ½ oz. Queso Fresco
- 3 oz. Fire Roasted Salsa
- 3 oz. Corn Kernels
- 8 oz. Cooked Sliced Beef Tri-Tip
- 2 oz. Sour Cream
- ½ oz. Tortilla Strips
- 4 oz. Mixed Diced Peppers
- 1 tsp. Fajita Seasoning
- 6 Small Flour Tortillas

You will need

Salt, Pepper

Minimum Internal Protein Temperature

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

Fast & Fresh



Fire-Roasted Steak Tacos

with corn and queso fresco

NUTRITION per serving—Calories: 588, Carbohydrates: 61g, Sugar: 9g, Fiber: 4g, Protein: 36g, Sodium: 1541mg, Fat: 22g, Saturated Fat: 10g
 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	Cook Within	Difficulty Level	Spice Level
20-30 min.	5 days	Easy	Mild

Before you cook

All cook times are approximate based on testing.



1. Make the Meal

- *If using microwave:* Thoroughly rinse any fresh produce and pat dry. Combine **diced peppers** and 1 Tbsp. **water** in provided tray. Cover tray with a damp paper towel. Microwave, 2 minutes. Carefully remove tray from microwave. Stir in **beef, corn, seasoning blend**, and a pinch of **salt** and **pepper**. Cover again with a damp paper towel and microwave until heated through, 3-4 minutes. Remove from microwave and stir in **salsa** (to taste). Wrap **tortillas** in a damp paper towel and microwave until warm, 30-45 seconds. Place beef and peppers in tortillas and garnish with **tortilla strips, sour cream, and cheese**. Bon appétit!
- *If using oven:* Preheat oven to 375 degrees. Thoroughly rinse any fresh produce and pat dry. Combine **diced peppers** and 1 Tbsp. **water** in provided tray. Cover tray with foil and place on baking sheet. Bake in hot oven, 10 minutes. Carefully remove tray from oven. Stir in **beef, corn, seasoning blend**, and a pinch of **salt** and **pepper**. Cover with foil and place on baking sheet. Bake again in hot oven until heated through, 14-16 minutes. Remove from oven and stir in **salsa** (to taste). Wrap **tortillas** in a damp paper towel and microwave until warm, 30-45 seconds. Place beef and peppers in tortillas and garnish with **tortilla strips, sour cream, and cheese**. Bon appétit!