



### In your box

- 1 Shallot
- ¼ oz. Cilantro
- 🌶️ 1 Jalapeño Pepper
- 1 Lime
- 1 Roma Tomato
- 1 oz. Sour Cream
- 1 Tbsp. Chile and Cumin Rub
- 1 oz. Queso Fresco Crumbles
- 6 Small Flour Tortillas

### Customize It Options

- 10 oz. Steak Strips
- 12 oz. Impossible Burger
- 10 oz. USDA Choice Sliced Flank Steak
- 13 oz. Boneless Skinless Chicken Breasts

\*Contains: milk, wheat

### You will need

- Olive Oil, Salt, Pepper
- Large Non-Stick Pan,
- 2 Mixing Bowls

### Minimum Internal Protein Temperature

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

Classic Meal Kit



## Barbacoa Steak Tacos

with queso fresco and pickled vegetables

NUTRITION per serving—Calories: 672, Carbohydrates: 58g, Sugar: 10g, Fiber: 5g, Protein: 39g, Sodium: 1537mg, Fat: 33g, Saturated Fat: 14g  
 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

**Mild**

## 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: **shallot, cilantro**



## Customize It Instructions

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

### 1. Prepare the Ingredients

- Mince **cilantro** (no need to stem).
- Halve **lime** and juice.
- Core **tomato** and cut into ¼" dice.
- Halve and peel **shallot**. Slice halves into thin strips.
- Stem **jalapeño**, seed, remove ribs, and slice into thin strips. *Wash hands and cutting board after working with jalapeño.*
- Separate **steak strips** into a single layer and pat dry. Coarsely chop, if desired.

### 2. Pickle the Vegetables

- Combine **jalapeño, lime juice**, ¼ the **shallot** (reserve remaining for steak strips), and a pinch of **salt** and **pepper** in a mixing bowl. Set aside to pickle, at least 10 minutes.
- While vegetables pickle, make cilantro cream.



### 3. Make Cilantro Cream and Warm Tortillas

- In another mixing bowl, combine **sour cream**, half the **cilantro** (reserve remaining for garnish), 1 tsp. **olive oil**, 1 tsp. **water**, and a pinch of **pepper**. Set aside.
- Place a large non-stick pan over medium-high heat. Working in batches, place **tortillas** in hot, dry pan and cook until warmed through, 15-30 seconds per side.
- Immediately remove tortillas from pan to a piece of foil and wrap in a pouch. Reserve pan; no need to wipe clean.
- *To microwave tortillas instead, wrap tortillas in a damp paper towel and microwave until warm, 30-60 seconds.*



### 4. Cook the Steak Strip Mixture

- Return pan used to warm tortillas to medium-high heat. Add 1 tsp. **olive oil** and **steak strips** to hot pan. Stir occasionally until lightly browned, 2-3 minutes.
- Add remaining **shallot** and stir occasionally until shallot softens, 2-3 minutes.
- Add **tomato, seasoning rub**, ¼ cup **water**, and a pinch of **salt** and **pepper**. Stir occasionally until water evaporates and steak reaches a minimum internal temperature of 145 degrees, 2-3 minutes.
- Remove from burner. Rest, 3 minutes.



### 5. Finish the Dish

- Plate dish as pictured on front of card, filling **tortillas** with **steak strip mixture, pickled vegetables** (taste pickled vegetables before adding; **jalapeño** will be spicy!), **queso fresco, cilantro cream**, and remaining **cilantro**. Bon appétit!