



#### In your box

3 oz. Corn Kernels  
1½ fl. oz. Chipotle Ranch Dressing  
6 Small Flour Tortillas  
2 tsp. Fajita Seasoning  
4 oz. Slaw Mix  
4 oz. Mixed Diced Peppers  
½ oz. Crispy Jalapeños

1 oz. Shredded Cheddar-Jack Cheese  
1 oz. Light Cream Cheese

#### Customize It Options

10 oz. Steak Strips  
10 oz. Sliced Pork  
12 oz. Diced Boneless Skinless Chicken Breasts  
10 oz. USDA Choice Sliced Flank Steak

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

#### You will need

Olive Oil, Salt  
Mixing Bowl

#### Minimum Internal Protein Temperature

145° Steak    Pork    Lamb    Seafood

160° Ground Beef    Ground Pork

165° Chicken    Ground Turkey

Rest steak or pork after cooking, 3 minutes.

Oven-Ready



## Steak Strip Tacos

with corn elote and slaw

NUTRITION per serving—Calories: 794, Carbohydrates: 63g, Sugar: 9g, Fiber: 5g, Protein: 41g, Sodium: 1516mg, Fat: 44g, 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  
**30-40 min.**

Cook Within  
**6 days**

Difficulty Level  
**Easy**

Spice Level  
**Medium**

## Before you cook

All cook times are approximate based on testing.

### Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using **diced chicken**, pat dry. Follow same instructions as steak strips in Steps 2 and 3, baking uncovered in hot oven until chicken reaches minimum internal temperature, 20-25 minutes.
- If using **sliced pork**, follow same instructions as steak strips in Steps 2 and 3, baking uncovered in hot oven until pork reaches minimum internal temperature, 10-15 minutes. Rest, 3 minutes.



### 1. Prepare the Ingredients

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Stir **cream cheese** and 1 Tbsp. **water** in provided tray until completely combined. *If cream cheese is too hard, place in a microwave-safe bowl and microwave, 30 seconds.*
- Top with **corn**, **diced peppers**, half the **seasoning blend** (reserve remaining for steak), and a pinch of **salt**.



### 2. Bake the Filling

### 3. Finish the Dish

- Combine **slaw mix**, **dressing** (to taste), and a pinch of **salt** in a mixing bowl.
- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Carefully remove tray from oven. Rest, 3 minutes.
- Fill tortillas with **filling** and top with **cheese**, slaw, and **crispy jalapeños** (to taste). Bon appétit!