



Fast & Fresh PLUS

Cilantro Lime Brisket Fajitas

with chipotle crema and cheddar-jack



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.

In your box

- 🍴 1 oz. Crispy Jalapeños
- 6 oz. Pepper and Onion Mix
- 1 Tbsp. Chile and Cumin Rub
- 6 Small Flour Tortillas
- ¼ oz. Cilantro
- 1 Lime
- 8 oz. Cooked Sliced Beef Brisket
- 🍴 2 oz. Chipotle Crema
- 2 oz. Fire Roasted Diced Tomatoes in Juice
- 1 oz. Shredded Cheddar-Jack Cheese

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

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.

NUTRITION per serving—Calories: 640, Carbohydrates: 59g, Sugar: 10g, Fiber: 3g, Protein: 30g, Sodium: 1830mg, Fat: 32g, Saturated Fat: 12g

Prep & Cook Time
25-35 min.

Cook Within
7 days

Difficulty Level
Easy

Spice Level
Medium

Microwave

- Thoroughly rinse any fresh produce and pat dry. Drain **brisket** and separate slices.
- Add **pepper and onion mix** to provided tray.
- Cover tray with a damp paper towel. Microwave until tender, 3-4 minutes.
- Carefully remove tray from microwave. Add brisket, **tomatoes**, and **seasoning rub**. Stir to combine.
- Cover tray with a damp paper towel again. Microwave until brisket is heated through, 2-3 minutes.
- Carefully remove tray from microwave. Stem **cilantro**, reserving whole leaves. Halve **lime**. Stir juice from one lime half into tray. Wrap **tortillas** in a damp paper towel and microwave until warmed, 30-60 seconds.
- To serve, fill tortillas with brisket mixture, **cheese**, **chipotle crema** (to taste), cilantro leaves, and **crispy jalapeños** (to taste). Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Drain **brisket** and separate slices.
- Add **pepper and onion mix** to provided tray.
- Cover tray with foil. Place tray on a baking sheet. Bake covered in hot oven until tender, 13-15 minutes.
- Carefully remove tray from oven. Add brisket, **tomatoes**, and **seasoning rub**. Stir to combine.
- Cover tray with foil again. Place tray on a baking sheet. Bake again covered in hot oven until brisket is heated through, 10-11 minutes.
- Carefully remove tray from oven. Stem **cilantro**, reserving whole leaves. Halve **lime**. Stir juice from one lime half into tray. Wrap **tortillas** in a damp paper towel and microwave until warmed, 30-60 seconds.
- To serve, fill tortillas with brisket mixture, **cheese**, **chipotle crema** (to taste), cilantro leaves, and **crispy jalapeños** (to taste). Bon appétit!