



In your box

- 2 Large Flour Tortillas
- 4 oz. Black Beans
- 🔪 1 tsp. Taco Seasoning
- 🔪 1 Poblano Pepper
- 2 fl. oz. Red Enchilada Sauce
- 2 oz. Shredded Cheddar-Jack Cheese
- 3 oz. Corn Kernels
- 🔪 2 oz. Fire Roasted Salsa

Customize It Options

- 10 oz. Steak Strips
- 10 oz. Sliced Pork
- 10 oz. USDA Choice Sliced Flank Steak
- 20 oz. Double Portion Steak Strips

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
- Large Non-Stick Pan

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.

15 Minute Meal Kit



Carne Asada Steak Burrito

with cheddar-jack cheese

NUTRITION per serving—Calories: 680, Carbohydrates: 57g, Sugar: 6g, Fiber: 7g, Protein: 45g, Sodium: 1650mg, Fat: 31g, 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

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Spicy

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 **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, working in batches if necessary.
- If using **sliced pork**, follow same instructions as steak strips in Step 1, stirring occasionally until no pink remains and pork reaches minimum internal temperature, 5-7 minutes. Rest, 3 minutes.



1. Start the Filling

- Separate **steak strips** into a single layer and pat dry. Coarsely chop.
- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add steak strips and **seasoning blend** to hot pan. Stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- While steak strips cook, prepare ingredients.



2. Prepare Ingredients and Finish Filling

- Drain **black beans**.
- Stem **poblano pepper**, seed, and cut into $\frac{1}{4}$ " dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Add poblano and $\frac{1}{4}$ tsp. **salt** to hot pan. Stir occasionally until tender, 3-4 minutes.
- Stir in **corn**, black beans, and **enchilada sauce** until combined and heated through, 30-60 seconds.
- *If too dry, add **water**, 1 tsp. at a time and up to 2 Tbsp., until desired consistency is reached. Remove from burner.*



3. Assemble the Burritos

- Wrap **tortillas** in a damp paper towel (keep folded) and microwave until warm, 30-60 seconds.
- Carefully unfold tortillas and place on a clean work surface. Divide **cheese**, then **filling** evenly between tortillas, making an even layer on one side, about $\frac{3}{4}$ the tortillas' length.
- Fold sides of tortilla toward center, then roll bottom edge towards the top, enclosing sides tightly. Lay seam side down.
- Wipe pan clean and reserve.



4. Heat Burritos and Finish Dish

- Return pan used to cook filling to medium heat.
- Add **burritos** to hot, dry pan, seam side down. Cook until golden, 30-60 seconds on each side.
- Remove from burner.
- Plate dish as pictured on front of card, halving, if desired, and serving **salsa** on the side for dipping. Bon appétit!