



BBQ Ranch Steak Tacos

WITH QUICK-PICKLED JALAPEÑOS

15 Minute Meal Kits



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt
Large Non-Stick Pan, Mixing Bowl

Difficulty Level

EASY

Spice Level

SPICY

Ingredients

- 1 Roma Tomato
- 1 1/2 fl. oz. Buttermilk Ranch Dressing
- 4 oz. Sliced Red Onion
- 1 1/2 oz. BBQ Sauce
- 1 Jalapeño Pepper
- 6 Small Flour Tortillas
- 1 oz. Shredded Cheddar Cheese
- 2 Seasoned Rice Vinegar
- Customize It Options**
- 10 oz. Steak Strips
- 10 oz. Ground Pork
- 10 oz. Diced Boneless Skinless Chicken Breasts
- 20 oz. Double Portion Steak Strips

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.

View nutritional information at www.homechef.com/21917

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

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

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, working in batches, if necessary.
- If using **diced chicken breasts**, pat dry and season with a pinch of **salt**. Follow same instructions as steak strips in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **ground pork**, season with a pinch of salt. Follow same instructions as steak strips in Step 2, breaking up until no pink remains and pork reaches minimum internal temperature, 5-7 minutes.



1. Prepare Ingredients and Quick-Pickle Jalapeño

- Core **tomato** and cut into 1/2" dice.
- Stem **jalapeño**, seed, remove ribs, and slice into thin strips. Wash hands and cutting board after working with jalapeño.
- Combine jalapeños, **rice vinegar**, and a pinch of **salt** in a mixing bowl. Set aside, at least 5 minutes.
- Pat **steak strips** dry. Coarsely chop, then separate into pieces. Season with a pinch of salt.



2. Cook the Steak

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **steak** and **onion** to hot pan and stir occasionally until no pink remains on steak and steak reaches a minimum internal temperature of 145 degrees, 4-6 minutes.
- Remove from burner.
- Stir in **BBQ sauce** until coated. Rest, 3 minutes.



3. Warm the Tortillas

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Alternatively, place a **medium non-stick pan** over **medium-high** heat. Add **tortillas**, one at a time, to hot, dry pan. Heat undisturbed, 30-45 seconds per side. Remove from pan.



4. Finish the Dish

- Plate dish as pictured on front of card, filling **tortillas** with **steak**, **cheese**, and **tomatoes**, and topping with **dressing** and **quick-pickled jalapeños** (to taste). Bon appétit!