



Acapulco-Style Fajita Beef Skillet

WITH PICO DE GALLO

Meal Kit



Prep & Cook Time

25-35 MIN

Cook Within

5 DAYS

You Will Need

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

Ingredients

- 1 Poblano Pepper
- 1 Red Onion
- 1 Roma Tomato
- 1 Lime
- 1 Red Bell Pepper
- 1 Yellow Squash
- 1 Tbsp. Chile and Cumin Rub
- 2 oz. Shredded Mozzarella
- 1 oz. Sour Cream

Difficulty Level

EASY

Spice Level

MEDIUM

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 20 oz. Double Portion Ground Beef
- 10 oz. Steak Strips
- 10 oz. Ground Pork

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/22532

*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
- Ingredient(s) used more than once: **poblano, onion**



1. Prepare the Ingredients

- Stem, seed, remove ribs, and slice **bell pepper** into thin strips.
- Trim **squash** ends, quarter lengthwise, and cut into 1/4" slices.
- Core **tomato** and cut into 1/2" dice.
- Halve **lime** and juice.
- Halve and peel **onion**. Slice one half into thin strips and finely dice other half.
- Stem **poblano**, seed, and remove ribs. Cut one half into thin strips and finely dice other half. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*

Customize It Instructions

- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, working in batches, if necessary.
- If using **ground pork**, follow same instructions as ground beef in Step 3, breaking up until pork reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, follow same instructions as ground beef in Step 3, breaking up until burger is heated through, 4-6 minutes.
- If using **steak strips**, separate into a single layer, pat dry, and coarsely chop. Follow same instructions as ground beef in Step 3, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



2. Make the Pico de Gallo

- In a mixing bowl, thoroughly combine **tomatoes, diced poblanos (to taste), diced onions (to taste), lime juice, 1/4 tsp. salt,** and a pinch of **pepper**. Set aside.



3. Cook the Ground Beef

- Place a large non-stick pan over medium-high heat.
- Add **ground beef** to hot, dry pan. Stir occasionally, breaking up meat, until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Transfer ground beef to a plate. Keep pan over medium-high heat.



4. Cook the Vegetables

- Add 1 tsp. **olive oil, bell peppers, sliced onion, and sliced poblano** to hot pan. Cook undisturbed until lightly browned, 3-4 minutes.
- Add **squash**. Stir occasionally until tender, 3-4 minutes.



5. Finish the Skillet

- Add **ground beef, chile and cumin rub, 1/4 tsp. salt,** and a pinch of **pepper** to hot pan. Stir until completely combined.
- Top with **cheese**. Remove from burner.
- Plate dish as pictured on front of card, garnishing with **pico de gallo** and **sour cream**. Bon appétit!