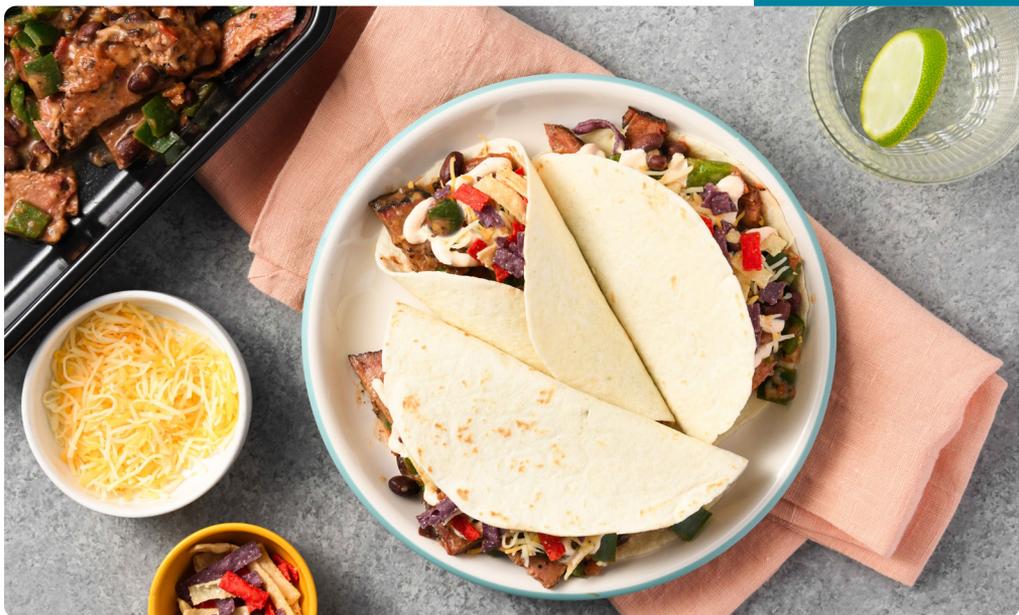




# Chili Cheese Beef Tri-Tip Tacos

WITH TORTILLA STRIPS

Fast & Fresh



## Prep & Cook Time

25-35 MIN

## Cook Within

7 DAYS

## Difficulty Level

EASY

## Spice Level

MEDIUM

## You Will Need

Baking Sheet

## Ingredients

- 4 oz. Fire Roasted Diced Tomatoes
- 8 oz. Cooked Sliced Beef Tri-Tip
- 1 oz. Chipotle Crema
- ½ oz. Tortilla Strips
- 2 oz. Shredded Cheddar-Jack Cheese
- 1 tsp. Chile and Cumin Rub
- 4 oz. Black Beans
-  3 oz. Diced Poblano
- 6 Small Flour Tortillas

View nutritional information at [www.homechef.com/24802](http://www.homechef.com/24802)

*\*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.*

**For food safety**, heat to a minimum internal temperature of **165°F** as measured by a thermometer. Heating times may vary.

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## Microwave

- Thoroughly rinse any fresh produce and pat dry. Drain **black beans**. Drain **beef** and separate slices.
- Combine **tomatoes**, black beans, and **poblanos** in provided tray.
- Cover tray with a damp paper towel. Microwave until poblano begins to soften, 3-4 minutes.
- Carefully remove tray from microwave. Stir beef and **chile and cumin rub** into tray until completely combined.
- Cover tray again with a damp paper towel. Microwave until beef is heated through, 2-3 minutes.
- Carefully remove tray from microwave. Stir in half the **shredded cheese** (reserve remaining for garnish). Taste, and season with a pinch of **salt** and **pepper**, if desired. Rest, 2 minutes.
- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- To serve, place beef mixture in tortillas and garnish with **chipotle crema**, remaining shredded cheese, and **tortilla strips**. Bon appétit!

## Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. *Make sure to use conventional oven setting, not convection.* Thoroughly rinse any fresh produce and pat dry. Drain **black beans**. Drain **beef** and separate slices.
- Combine **tomatoes**, black beans, and **poblanos** in provided tray.
- **Place tray on a baking sheet**. Bake uncovered in hot oven until poblano begins to soften, 13-15 minutes.
- Carefully remove tray from oven. Stir beef and **chile and cumin rub** into tray until completely combined.
- **Place tray on a baking sheet**. Bake again uncovered in hot oven until beef is heated through, 8-10 minutes.
- Carefully remove tray from oven. Stir in half the **shredded cheese** (reserve remaining for garnish). Taste, and season with a pinch of **salt** and **pepper**, if desired. Rest, 2 minutes.
- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- To serve, place beef mixture in tortillas and garnish with **chipotle crema**, remaining shredded cheese, and **tortilla strips**. Bon appétit!