

# Steak Strip Fajita Tacos

WITH GUACAMOLE AND LIME

Express



### Prep & Cook Time

15 MIN

### Cook Within

4 DAYS

### You Will Need

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

### Ingredients

8 oz. Pepper and Onion Mix  
2 oz. Jalapeño Guacamole  
½ oz. Grated Cotija Cheese  
6 Small Flour Tortillas  
2 oz. Sour Cream  
2 tsp. Taco Seasoning  
1 Lime

### Customize It Options

10 oz. Steak Strips  
8 oz. Shrimp  
10 oz. Diced Boneless Skinless Chicken Breasts

### Difficulty Level

EASY

### Spice Level

MEDIUM

### 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/25114](http://www.homechef.com/25114)

\*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, 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



### 1. Prepare Ingredients and Make Crema

- Halve **lime**. Cut one half into wedges and juice the other half.
- In a mixing bowl, combine **sour cream**, a pinch of **salt**, and 1 Tbsp. **lime juice**. Set aside.
- Pat **steak strips** dry. Coarsely chop, then separate pieces. Season all over with a pinch of salt.

### Customize It Instructions

- If using **diced chicken breasts**, pat dry. Cook in a medium non-stick pan with 2 tsp. **olive oil** over medium heat, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **shrimp**, pat dry. Cook in a large non-stick pan over medium-high heat with 2 tsp. **olive oil** until pink and shrimp reach minimum internal temperature, 2-3 minutes per side.



### 2. Start the Filling

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **pepper and onion mix** and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until tender, 5-7 minutes.
- *If pan is dry, add 1 Tbsp. water at a time, as needed.*
- Transfer to a plate. Keep pan over medium-high heat.



### 3. Finish the Filling

- Add 1 tsp. **olive oil** and **steak strips** to hot pan. Stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Add **taco seasoning** and **pepper and onion mix** and stir to combine. Remove from burner. Rest, 3 minutes.



### 4. Warm Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Plate dish as pictured on front of card, spreading **crema** on tortillas and filling with **filling**, **guacamole** (to taste), and **cheese**. Squeeze **lime wedges** over to taste. Bon appétit!