



#### In your box

- 2 Roma Tomatoes
- 1 Shallot
- 1 Jalapeño Pepper
- 1 Lime
- ¼ oz. Cilantro
- 2 Sirloin Steaks
- 6 Small Flour Tortillas
- 1 ½ oz. Queso Fresco

CONTAINS milk, wheat, soy



Customer Favorite

## Acapulco Steak Tacos

with pico de gallo and queso fresco

NUTRITION per serving—Calories: 677, Carbohydrates: 59g, Fat: 26, Protein: 53g, Sodium: 1327mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**30-40 min.**

Cook Within  
**6 days**

Difficulty Level ● ○ ○  
**Easy**

Spice Level ● ● ○ ○  
**Medium**

## 📌 You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Mixing Bowl, Grill Pan or Outdoor Grill

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **cilantro, lime juice**



1

### Prepare the Ingredients

- Core **tomatoes** and cut into ¼” dice.
- Peel and halve **shallot**. Cut into ¼” dice.
- Stem **jalapeño**, halve, seed, and mince. *Wash hands, utensils, and cutting board after working with jalapeño.*
- Zest **lime**, halve, and juice.
- Mince **cilantro** (no need to stem).
- Pat **steaks** dry, and season both sides with ¼ tsp. **salt** and ½ tsp. **pepper**.



2

### Make the Pico de Gallo

- Combine **tomatoes**, **shallot** (to taste), **jalapeño** (to taste), 1 tsp. **lime zest**, and half the **cilantro** (reserve remaining for garnish) in a mixing bowl.
- Stir together with 1 Tbsp. **lime juice** (reserve remaining for steaks) and ¼ tsp. **salt**.
- Set aside and allow flavors to marry, stirring every few minutes to marinate evenly.



3

### Grill the Steaks

- Heat a grill pan or outdoor grill to medium heat and coat with **cooking spray**.
- Drizzle **steaks** with ½ tsp. **olive oil** and place on hot grill. Grill until browned and steaks reach a minimum internal temperature of 145 degrees, 4–6 minutes per side.
- Remove from grill, brush with remaining **lime juice**, and rest 3 minutes. Keep grill at medium heat.
- While steaks rest, grill tortillas.



4

### Grill Tortillas and Slice Steak

- Place **tortillas** on grill one at a time and cook until lightly charred and pliable, 15–30 seconds per side.
- Slice **steaks** thinly. *Slice steaks perpendicular to the parallel lines of muscle fiber (called the grain). Slicing against the grain breaks up muscle fibers, making steaks easier to chew.*



5

### Assemble the Tacos

- Plate dish as pictured on front of card, topping with **queso fresco** (breaking up with your hands if needed) and remaining **cilantro**. Bon appétit!