



In your box

- 1 Poblano Pepper
- 1 Red Onion
- 4 oz. Grape Tomatoes
- 1 Lime
- 1 Red Bell Pepper
- 1 Yellow Squash
- 10 oz. Ground Beef
- 1 ½ Tbsp. Chile and Cumin Rub
- 2 oz. Shredded Chihuahua Cheese
- 1 oz. Sour Cream



Acapulco Fajita Beef Skillet

with pico de gallo

NUTRITION per serving—Calories: 571, Carbohydrates: 27g, Fat: 34g, Protein: 11g, Sodium: 1385mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
5 days

Difficulty Level ● ● ● ● ●
Easy

Spice Level ● ● ● ● ●
Mild

🕒 You will need

Olive Oil, Salt, Pepper

Mixing Bowl, Large Non-Stick Pan

👑 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: **poblano pepper, red onion**



1

Prepare the Ingredients

- Halve **tomatoes**.
- Stem **poblano pepper**, seed, and remove ribs. Cut half into thin strips and cut other half into a fine dice. *Retain seeds for more spice. Wash hands and cutting board after prepping.*
- Halve and peel **onion**. Slice half into thin strips and cut other half into a fine dice.
- Halve **lime** and juice.
- Stem, seed, remove ribs, and slice **red bell pepper** into thin strips.
- Trim **yellow squash** ends, quarter lengthwise, and cut into ¼” slices.



2

Make the Pico de Gallo

- In a mixing bowl, thoroughly combine **tomatoes, finely diced poblano (to taste), finely diced onion (to taste), lime juice, ¼ tsp. salt, and a pinch of pepper**. Set aside.



3

Brown the Ground Beef

- Place a large non-stick pan over medium-high heat.
- Add **ground beef** to hot pan. Stir occasionally, breaking up meat, until no pink remains, 4-6 minutes.
- Transfer ground beef to a plate.
- Wipe pan clean and reserve.



4

Cook the Vegetables

- Return pan used to cook meat to medium-high heat and add 1 tsp. **olive oil**.
- Add **red bell pepper, onion slices, and poblano slices** to hot pan and cook undisturbed until lightly browned, 3-4 minutes.
- Add **yellow squash** and stir occasionally until tender, 3-4 minutes.



5

Finish the Skillet

- Stir in **ground beef, chile and cumin rub, ¼ tsp. salt, and a pinch of pepper** to pan.
- Top with **cheese**. Remove from burner.
- Plate dish as pictured on front of card, garnishing with **pico de gallo and sour cream**. Bon appétit!