



#### In your box

- 2 oz. Sour Cream
- 1 Lime
- 1 Roma Tomato
- 1 Shallot
- ¼ oz. Cilantro
- 1 Jalapeño Pepper
- 2 oz. Queso Fresco
- 6 Small Flour Tortillas
- 1 Tbsp. Chile and Cumin Rub

#### Customize It Options

- 10 oz. Steak Strips
- 10 oz. USDA Choice Sliced Flank Steak
- 10 oz. Ground Beef
- 20 oz. Steak Strips–Double Portion

#### You will need

- Olive Oil, Salt, Pepper
- 2 Mixing Bowls, Large Non-Stick Pan



Customer Favorite

## Barbacoa Steak Tacos

with queso fresco and pickled vegetables

NUTRITION per serving–Calories: 702, Carbohydrates: 56g, Fat: 33g, Protein: 43g, Sodium: 1609mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients  
\*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.

Prep & Cook Time

25-35 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Mild

## 👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: shallot, cilantro

## Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using **ground beef**, follow same instructions as steak strips in Step 4, breaking up meat with a spoon.
- If using 20 oz. **steak strips**, follow same instructions as 10 oz. steak strips, seasoning with ¼ tsp. **salt** and a pinch of **pepper** and cooking in batches if necessary.

### Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



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## Prepare the Ingredients

- Halve and peel **shallot**. Slice halves into very thin strips.
- Mince **cilantro** (no need to stem).
- Halve **lime** and juice.
- Core **tomato** and cut into ¼" dice.
- Stem **jalapeño**, seed, remove ribs, and slice into very thin strips. Wash hands and cutting board after working with jalapeño.
- Separate **steak strips** into a single layer and pat dry.



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## Pickle the Vegetables

- Combine **jalapeño**, **lime juice**, ¼ the **shallot** (reserve remaining for steak strips), and a pinch of **salt** and **pepper** in a mixing bowl. Set aside at least 10 minutes to allow vegetables to pickle.
- While vegetables pickle, make cilantro cream.



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## Make Cilantro Cream and Warm Tortillas

- In another mixing bowl, combine **sour cream**, half the **cilantro** (reserve remaining for garnish), 1 tsp. **olive oil**, 1 tsp. **water**, and a pinch of **pepper**. Set aside.
- Place a large non-stick pan over medium-high heat. Working in batches, place **tortillas** in hot pan and cook until warmed through, 30-60 seconds, flipping halfway through.
- Immediately remove tortillas to a piece of foil and wrap in a pouch to keep warm. Keep pan over medium-high heat.



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## Cook the Beef Mixture

- Add 2 tsp. **olive oil** and **steak strips** to hot pan. Stir occasionally until lightly browned, 2 minutes.
- Add remaining **shallot** and stir occasionally until shallot softens, 2-3 minutes.
- Add **tomato**, **seasoning rub**, ¼ cup **water**, and a pinch of **salt** and **pepper**. Stir occasionally until tomato softens and water evaporates, 2-3 minutes.
- Remove from burner.



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## Finish the Dish

- Plate dish as pictured on front of card, filling **tortillas** with **beef mixture**, **pickled vegetables** (taste pickled vegetables before adding; jalapeño will be spicy!), **queso fresco**, **cilantro cream**, and remaining **cilantro**. Bon appétit!