



#### In your box

- 1 Roma Tomato
- 14 oz. Sweet Potato
- 1 Jalapeño Pepper
- 10 oz. Steak Strips
- 2 tsp. Beef Demi-Glace
- 1 Tbsp. Chile and Cumin Rub
- 2 Large Flour Tortillas
- 2 oz. Shredded Cheddar-Jack Cheese
- 2 oz. Sour Cream



## Cuban Steak Burrito

with roasted sweet potatoes

NUTRITION per serving—Calories: 950, Carbohydrates: 96g, Fat: 41g, Protein: 48g, Sodium: 1716mg.  
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 ● ● ● ● ●  
**Intermediate**

Spice Level ● ● ● ● ●  
**Mild**

## 📌 You will need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Large Non-Stick Pan, Medium 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!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



1

### Cook the Sweet Potatoes

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Quarter **sweet potato** and cut into ½” pieces. Add sweet potato pieces to hot pan in a single layer and cook undisturbed until lightly browned, 2-3 minutes.
- Transfer sweet potato to prepared baking sheet and season with ¼ tsp. **salt** and a pinch of **pepper**. Spread into a single layer and roast in hot oven until tender, 12-15 minutes.
- Wipe pan clean and reserve.
- While sweet potato roasts, prepare ingredients.



2

### Prepare Ingredients and Sear Steak Strips

- Core **tomato** and cut into ¼” dice.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. *Wash hands and cutting board after working with jalapeño.*
- Separate **steak strips** into a single layer and pat dry. Season with a pinch of **pepper**.
- Return pan used to cook sweet potato to medium-high heat and add 1 tsp. **olive oil**. Add **steak strips** to hot pan and stir occasionally until no pink remains, 4-6 minutes.
- Remove steak strips to a plate. Keep pan over medium-high heat.



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### Cook the Filling

- Add 1 tsp. **olive oil** and **jalapeño** (to taste) to hot pan and stir often until lightly browned, 1-2 minutes.
- Add ¼ cup **water**, **beef demi**, **steak strips**, and **seasoning rub**. Stir occasionally until liquid is almost evaporated, 1-3 minutes.
- Remove from burner.



4

### Make the Burritos

- Wrap **tortillas** in moist paper towel and microwave until pliable, 30 seconds.
- Place tortillas on a clean work surface. Place **filling**, **cheese**, and **tomatoes** in center of each tortilla.
- Fold sides of tortilla toward center, then roll bottom edge towards the top, enclosing sides tightly. Lay burrito on its seam. Repeat with second tortilla.



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### Finish the Dish

- Place a medium non-stick pan over medium heat. Place **burritos** in dry, hot pan, seam side down. Cook on two sides until browned, 1-2 minutes per side.
- Plate dish as pictured on front of card, serving **sour cream** on the side. Bon appétit!