



In your box

- 1 Red Onion
- 1 Lime
- 8 oz. Cremini Mushrooms
- 1 Red Bell Pepper
- 1 Poblano Pepper
- 2 oz. Sour Cream
- 1 Tbsp. Chile and Cumin Rub
- 6 Small Flour Tortillas
- 1 oz. Queso Fresco

Customize It Options

- 12 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. Antibiotic-Free Ground Beef
- 8 oz. Shrimp

You will need

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



Mushroom and Pepper Fajita Tacos

with pickled red onions

NUTRITION per serving—Calories: 533, Carbohydrates: 67g, Fat: 21g, Protein: 16g, Sodium: 1433mg.
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
7 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: red onion, lime juice

Customize It Instructions

- Meat lovers! If using protein, cook before mushrooms and transfer to a plate. Use a large non-stick pan (no need to wipe clean). If using **chicken**, pat dry. Season all over with ¼ tsp. salt and a pinch of pepper. Stir occasionally with 2 tsp. olive oil over medium-high heat until chicken reaches minimum internal temperature, 5-7 minutes. If using **shrimp**, pat dry and season with a pinch of salt and pepper. Cook with 2 tsp. olive oil over medium-high heat until shrimp reach minimum internal temperature, 2-3 minutes per side. If using **ground beef**, combine with ¼ tsp. salt and a pinch of pepper. Stir occasionally over medium-high heat until no pink remains, 4-6 minutes. Add protein to pan after poblano in Step 4, and stir until heated through, 1-2 minutes.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Halve and peel **red onion**. Slice halves into thin strips.
- Zest and halve **lime**. Cut one half into wedges and juice the other half.
- Quarter **mushrooms**.
- Stem, seed, remove ribs, and slice **red bell pepper** and **poblano pepper** into thin strips. Cut strips into 2" pieces.



2

Pickle Onions and Make Lime Crema

- In a mixing bowl, combine half the **red onion** (reserve remaining for vegetables), 1 Tbsp. **lime juice** (reserve remaining for crema), 1 tsp. **water**, and a pinch of **salt**. Set aside at least 8 minutes.
- In another mixing bowl, combine **sour cream** and 1 tsp. lime juice. Set aside.



3

Sear the Mushrooms

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**. Add **mushrooms** to hot pan and stir occasionally until lightly browned, 3-4 minutes.



4

Cook the Vegetables

- Add **poblano pepper**, **red bell pepper**, remaining **red onion**, and ½ tsp. **salt** to pan. Stir occasionally until tender, 4-5 minutes.
- Remove from burner. Stir in **seasoning blend** and 1 tsp. **lime zest**.



5

Warm Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30 seconds.
- Plate dish as pictured on front of card, filling tortillas with **vegetables** and topping with **lime crema**, **pickled onion** (to taste), and **queso fresco**. Squeeze **lime wedges** over tacos (to taste). Bon appétit!