



In your box

- 1 Tbsp. Taco Seasoning
- 2 Large Flour Tortillas
- 2 oz. Shredded Cheddar-Jack Cheese
- 1 Roma Tomato
- 2 oz. Sour Cream
- ¼ oz. Cilantro
- 1 Red Bell Pepper
- 2 fl. oz. Red Enchilada Sauce

Customize It Options

- 10 oz. Steak Strips
- 10 oz. Ground Beef
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Ground Pork



Steak Strip Chimichangas

with pico de gallo

NUTRITION per serving—Calories: 770, Carbohydrates: 56g, Fat: 31g, Protein: 46g, Sodium: 1431mg.
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
35-45 min.

Cook Within
6 days

Difficulty Level ● ○ ○
Easy

Spice Level ○ ○ ○
Not Spicy

① You will need

Olive Oil, Salt, Pepper, Cooking Spray
Mixing Bowl, Baking Sheet, 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!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cilantro**



1

Prepare the Ingredients

- Core **tomato** and cut into ½" dice.
- Stem, seed, remove ribs, and cut **red bell pepper** into ½" dice.
- Mince **cilantro** (no need to stem).
- Separate **steak strips** into a single layer and pat dry. Season all over with **taco seasoning** and a pinch of **salt**.
- *If using **ground beef** or **ground pork**, season with taco seasoning and a pinch of salt. If using **diced chicken**, pat dry and season all over with taco seasoning and a pinch of salt.*



2

Make the Pico de Gallo

- In a mixing bowl, combine **tomato**, half the **cilantro** (reserve remaining for filling), a pinch of **salt** and **pepper**. Set aside.



3

Start the Filling

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **steak strips** to hot pan and stir occasionally until no pink remains, 4-6 minutes.
- *If using **ground beef**, follow same instructions, breaking up meat with a spoon until no pink remains, 4-6 minutes. If using **ground pork**, follow same instructions, breaking up meat with a spoon until no pink remains, 5-7 minutes. If using **diced chicken**, follow same instructions until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.*
- Transfer steak strips to a plate. Keep pan over medium-high heat. Add **red bell pepper** to hot pan and stir occasionally until softened, 3-5 minutes.
- Stir in steak strips and any accumulated juices and **enchilada sauce** until combined.
- Remove from burner.



4

Make the Chimichangas

- Place **tortillas** on a clean work surface. Place **filling** in the middle of each, then top with **cheese** and remaining **cilantro**.
- Fold sides of tortilla toward center, then roll bottom edge towards the top, enclosing sides tightly. Set aside, seam side down. Repeat with second tortilla.



5

Bake Chimichangas and Finish Dish

- Place **chimichangas** on prepared baking sheet, seam side down.
- Drizzle each chimichanga with 1 tsp. **olive oil**, then massage oil into tortillas. Bake in hot oven until lightly browned, 8-10 minutes.
- Plate dish as pictured on the front of the card, halving if desired and topping with **pico de gallo**. Serve **sour cream** on the side. Bon appétit!