



#### In your box

- 10 oz. Steak Strips
- 6 Small Flour Tortillas
- 1 Red Onion
- 1 Green Bell Pepper
- 2 oz. Sour Cream
- 1 Roma Tomato
- ¼ oz. Cilantro
- 2 oz. Queso Fresco
- 2 Tbsp. Taco Seasoning
- 1 Lime



## Weeknight Steak Fajitas

with seared bell pepper and tomato

NUTRITION per serving—Calories: 785, Carbohydrates: 66g, Fat: 34g, Protein: 44g, Sodium: 1653mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
20-30 min.

Cook Within  
6 days

Difficulty Level    
Easy

Spice Level    
Not Spicy

## ① You will need

Olive Oil  
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: **cilantro**



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### Prepare the Ingredients

- Stem, seed, remove ribs, and cut **green bell pepper** into thin strips.
- Core **tomato** and cut into ¼" dice.
- Mince **cilantro** (no need to stem).
- Halve and peel **onion**. Slice halves into thin strips.
- Quarter **lime**.
- Separate **steak strips** into a single layer and pat dry.



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### Cook the Steak Strips

- 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.
- Transfer steak strips to a plate. Keep pan over medium-high heat.



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### Cook the Vegetables

- Add 1 tsp. **olive oil**, **tomato**, **green bell pepper**, and **onion** to hot pan. Stir occasionally until tender and lightly charred, 3-5 minutes.



4

### Finish the Filling

- Return **steaks strips and any accumulated juices** to pan along with **taco seasoning** and **cilantro** (reserve a pinch for garnish).
- Stir until completely combined and warmed through, 1-2 minutes.



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### Warm Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave, 30 seconds.
- Plate dish as pictured on front of card, placing **filling** in tortillas and topping with **queso fresco**, **sour cream**, and reserved **cilantro**. Squeeze **lime wedges** over to taste. Bon appétit!