



In your box

- 1 Poblano Pepper
- 1 Red Onion
- 4 oz. Grape Tomatoes
- 1 Lime
- 1 Red Bell Pepper
- 1 Yellow Squash
- 10 oz. Ground Beef
- 1 ½ Tbsp. Chile and Cumin Rub
- 2 oz. Shredded Oaxacan Cheese
- 1 oz. Sour Cream



Acapulco Fajita Beef Skillet

with pico de gallo

NUTRITION per serving—Calories: 581, Carbohydrates: 29g, Fat: 35g, Protein: 39g, Sodium: 1398mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutritional information may vary if you selected antibiotic-free ground beef as your protein*

Prep & Cook Time
25-35 min.

Cook Within
5 days

Difficulty Level ● □ □ □
Easy

Spice Level ● □ □ □
Mild

① You will need

Olive Oil, Salt, Pepper

Mixing Bowl, 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: **poblano pepper, red onion**



1

Prepare the Ingredients

- Halve **tomatoes**.
- Stem **poblano pepper**, seed, and remove ribs. Cut half into thin strips and cut other half into a fine dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Retain seeds for more spice. Wash hands and cutting board after prepping.*
- Halve and peel **onion**. Slice half into thin strips and cut other half into a fine dice.
- Halve **lime** and juice.
- Stem, seed, remove ribs, and slice **red bell pepper** into thin strips.
- Trim **yellow squash** ends, quarter lengthwise, and cut into ¼" slices.



2

Make the Pico de Gallo

- In a mixing bowl, thoroughly combine **tomatoes**, **finely diced poblano** (to taste), **finely diced onion** (to taste), **lime juice**, ¼ tsp. **salt**, and a pinch of **pepper**. Set aside.



3

Brown the Ground Beef

- Place a large non-stick pan over medium-high heat.
- Add **ground beef** to hot pan. Stir occasionally, breaking up meat, until no pink remains, 4-6 minutes.
- Transfer ground beef to a plate. Keep pan over medium-high heat.



4

Cook the Vegetables

- Add 1 tsp. **olive oil**, **red bell pepper**, **onion slices**, and **poblano slices** to hot pan and cook undisturbed until lightly browned, 3-4 minutes.
- Add **yellow squash** and stir occasionally until tender, 3-4 minutes.



5

Finish the Skillet

- Add **ground beef**, **chile and cumin rub**, ¼ tsp. **salt**, and a pinch of **pepper** to pan. Stir until completely combined.
- Top with **cheese**. Remove from burner.
- Plate dish as pictured on front of card, garnishing with **pico de gallo** and **sour cream**. Bon appétit!