



In your box

- 2 oz. Sofrito Sauce
- 1 Shallot
- 1 Lime
- 2 oz. Sour Cream
- 1 oz. Queso Fresco
- 1 Roma Tomato
- 1 Jalapeño Pepper
- 2 tsp. Beef Demi-Glace
- 6 Small Flour Tortillas

Customize It Options

- 10 oz. Steak Strips
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. USDA Choice Sliced Flank Steak
- 10 oz. Antibiotic-Free Ground Beef

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl, Microwave-Safe Bowl, Large Non-Stick Pan



Garlic Salsa Steak Tacos

with pickled vegetables and lime crema

NUTRITION per serving—Calories: 721, Carbohydrates: 57g, Fat: 36g, Protein: 41g, Sodium: 1383mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

25-35 min.

Cook Within

6 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

Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using **ground beef**, follow same instructions as steak strips in Step 4, cooking until no pink remains, 4-6 minutes. Drain fat from pan, if desired.
- If using **diced chicken**, pat dry. Follow same instructions as steak strips in Step 4, cooking until chicken reaches minimum internal temperature, 5-7 minutes.

Minimum Internal Temperature

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



3

Make the Lime Crema

- Combine **sour cream**, ½ tsp. **lime zest**, and a pinch of **salt** and **pepper** in a mixing bowl. Set aside.



1

Prepare the Ingredients

- Peel **shallot** and slice into ¼" rounds.
- Core **tomato** and cut into ¼" dice.
- Zest **lime**, halve, and juice.
- Stem **jalapeño**, seed, remove ribs, and slice into ¼" pieces. *Wash hands and cutting board after working with jalapeño.*
- Separate **steak strips** into a single layer and pat dry.



2

Pickle the Vegetables

- In a microwave-safe bowl, combine **shallot**, **jalapeño**, **lime juice**, and 1 Tbsp. **water**. Microwave, 30 seconds.
- Set aside at least 10 minutes, stirring occasionally to allow flavors to marry.



4

Cook the Filling

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**. Add **steak strips** to hot pan and stir occasionally until no pink remains on steak, 3-4 minutes.
- Stir in **tomatoes** then stir occasionally until starting to soften, 2-3 minutes.
- Stir in **sofrito sauce**, **demi-glace**, and ¼ tsp. **salt**. Remove from burner.



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, placing **filling** in tortillas and topping with **pickled vegetables** (to taste), **lime crema**, and **cheese**. Bon appétit!