



In your box

- 2 oz. Chimichurri
- 4 oz. Cooked Red Potatoes
- 1 oz. Queso Fresco
- 2 oz. Sour Cream
- 1 tsp. Seasoned Salt Blend
- 6 Small Flour Tortillas
- 4 oz. Grape Tomatoes

Customize It Options

- 10 oz. Steak Strips
- 10 oz. USDA Choice Sliced Flank Steak
- 20 oz. Steak Strips—Double Portion
- 12 oz. Ground Turkey

*Contains: milk, wheat

You will need

- Olive Oil
- Mixing Bowl, Large Non-Stick Pan



Ready in 15

Argentinean Steak and Potato Tacos

with chimichurri and queso fresco

NUTRITION per serving—Calories: 789, Carbohydrates: 58g, Fat: 44g, Protein: 40g, Sodium: 1783mg.

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

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Not Spicy

👑 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 20 oz. **steak strips** or **flank steak**, follow same instructions, seasoning with a pinch of **salt** and **pepper** and working in batches if necessary, cooking until steak reaches a minimum internal temperature of 145 degrees.
- If using **ground turkey**, follow same instructions as steak strips in Step 3, breaking up meat until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Coarsely chop **potatoes**.
- Halve **tomatoes**. Combine tomatoes and **chimichurri sauce** in a mixing bowl.
- Separate **steak strips** into a single layer and pat dry.



2

Heat the Tortillas

- Place a large non-stick pan over medium-high heat. Working in batches if necessary, add **tortillas** to hot, dry pan and heat through, 30-60 seconds per side.
- Wrap heated tortillas in a clean towel or piece of foil to keep warm.
- Remove from burner. Reserve pan; no need to wipe clean.
- *To heat in a microwave instead, wrap tortillas in a damp paper towel and microwave until warm, 30-60 seconds.*



3

Cook the Filling

- Return pan used to heat tortillas to medium heat and add 1 Tbsp. **olive oil**. Add **potatoes** to hot pan. Stir occasionally until browned and tender, 3-4 minutes.
- Add **steak strips** and **seasoned salt**. Stir often until browned and steak reaches a minimum internal temperature of 145 degrees, 4-6 minutes.
- Remove from burner.



4

Finish the Dish

- Plate dish as pictured on front of card, filling **tortillas** with **filling** and topping with **cheese**, **sour cream**, and **chimichurri tomatoes**. Bon appétit!