



#### In your box

- 1 Roma Tomato
- 1 Shallot
- ¼ oz. Cilantro
- 1 Jalapeño Pepper
- 1 Lime
- 1 oz. Sour Cream
- 1 Tbsp. Chile and Cumin Rub
- 2 oz. Queso Fresco
- 6 Small Flour Tortillas

#### Customize It Options

- 10 oz. Steak Strips
- 10 oz. Antibiotic-Free Ground Beef
- 20 oz. Steak Strips—Double Portion
- 10 oz. USDA Choice Sliced Flank Steak

\*Contains: milk, wheat

#### You will need

- Olive Oil, Salt, Pepper
- Large Non-Stick Pan, 2 Mixing Bowls



## Barbacoa Steak Tacos

with queso fresco and pickled vegetables

NUTRITION per serving—Calories: 707, Carbohydrates: 55g, Fat: 35g, Protein: 42g, Sodium: 1638mg.

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
- Ingredient(s) used more than once: **shallot, cilantro**

### Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips, cooking until flank steak reaches a minimum internal temperature of 145 degrees.
- If using **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, seasoning with ¼ tsp. **salt** and a pinch of **pepper**. Cook in batches if necessary, until steak strips reach a minimum internal temperature of 145 degrees.
- If using **ground beef**, follow same instructions as steak strips in Step 4, breaking up meat and cooking until ground beef reaches a minimum internal temperature of 160 degrees.

Minimum Internal Temperature

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



1

### Prepare the Ingredients

- Halve and peel **shallot**. Slice halves into thin strips.
- Mince **cilantro** (no need to stem).
- Halve **lime** and juice.
- Core **tomato** and cut into ¼" dice.
- Stem **jalapeño**, seed, remove ribs, and slice into thin strips. *Wash hands and cutting board after working with jalapeño.*
- Separate **steak strips** into a single layer and pat dry.



2

### Pickle the Vegetables

- Combine **jalapeño, lime juice, ¼ the shallot** (reserve remaining for steak strips), and a pinch of **salt** and **pepper** in a mixing bowl. Set aside to pickle, at least 10 minutes.
- While vegetables pickle, make cilantro cream.



3

### Make Cilantro Cream and Warm Tortillas

- In another mixing bowl, combine **sour cream**, half the **cilantro** (reserve remaining for garnish), 1 tsp. **olive oil**, 1 tsp. **water**, and a pinch of **pepper**. Set aside.
- Place a large non-stick pan over medium-high heat. Working in batches, place **tortillas** in hot pan and cook until warmed through, 15-30 seconds per side.
- Immediately remove tortillas from pan to a piece of foil and wrap in a pouch. Reserve pan; no need to wipe clean.
- To microwave tortillas instead, wrap tortillas in a damp paper towel and microwave until warm, 30-60 seconds.



4

### Cook the Steak Strip Mixture

- Return pan used to warm tortillas to medium-high heat. Add 1 tsp. **olive oil** and **steak strips** to hot pan. Stir occasionally until lightly browned, 2-3 minutes.
- Add remaining **shallot** and stir occasionally until shallot softens, 2-3 minutes.
- Add **tomato, seasoning rub, ¼ cup water**, and a pinch of **salt** and **pepper**. Stir occasionally until water evaporates and steak reaches a minimum internal temperature of 145 degrees, 2-3 minutes.
- Remove from burner.



5

### Finish the Dish

- Plate dish as pictured on front of card, filling **tortillas** with **beef mixture, pickled vegetables** (taste pickled vegetables before adding; **jalapeño** will be spicy!), **queso fresco, cilantro cream**, and remaining **cilantro**. Bon appétit!