



20-Min: Carne Asada Tacos

with Salsa, Sour Cream & Crisp Romaine Salad



ca. 20min



2 Servings

This 20-minute recipe is simple to prepare AND delicious. Tender slices of seared ranch steak is the perfect filling for warm corn tortillas. We top it off with tomato salsa, a dollop of sour cream, and a squeeze of lime. It's proof that you can have a taco party any night of the week!

What we send

- garlic
- 1 lime
- ¼ oz taco seasoning
- 1 romaine heart
- ¼ oz fresh cilantro
- 6 (6-inch) corn tortillas
- ½ lb pkg ranch steaks
- 1 oz pepitas
- 1 pkg salsa
- 1 oz sour cream ⁷

What you need

- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)

Tools

- medium nonstick skillet

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 47g, Carbs 44g, Proteins 33g



1. Prep sauce

Finely chop **1½ teaspoons garlic**. Squeeze **1 tablespoon lime juice** into a small bowl. Cut any remaining lime into wedges. Add **all of the taco seasoning, 1 tablespoon oil, 1 teaspoon of the chopped garlic, and a pinch each of salt and pepper to lime juice**; stir to combine. Reserve for step 4.



4. Cook steaks

Pat **steaks** dry; season all over with **salt and pepper**. Heat **1 tablespoon oil** in same skillet over high. Add steaks and cook until browned and medium-rare, 2-3 minutes per side (or longer for desired doneness). Transfer steaks to a cutting board or plate. Meanwhile, add **sauce** to skillet. Cook over medium-high, scraping up browned bits, until slightly reduced, about 1 minute.



2. Prep salad, make dressing

Halve **romaine** lengthwise, then thinly slice crosswise into ribbons, discarding stems. Coarsely chop **cilantro leaves and stems**. In a medium bowl, whisk to combine **remaining chopped garlic, 2 tablespoons oil, and 1 tablespoon vinegar**. Season to taste with **salt and pepper**. Set **dressing** and **lettuce** aside until step 5.



5. Make salad

Add **pepitas, romaine, and half of the cilantro** to bowl with **dressing**, tossing to combine. Season to taste with **salt and pepper**.



3. Warm tortillas

Heat a medium nonstick skillet over medium-high. Add **1 tortilla** at a time, and cook until warmed and lightly golden, about 30 seconds per side. Transfer to a plate and wrap in foil to keep warm. Repeat with remaining tortillas.



6. Finish & serve

Very thinly slice **steaks**, then return steak and **any resting juices** to skillet and stir to coat in **sauce**. Fill **tortillas** with **steak slices**, then top with **salsa, sour cream, and remaining cilantro**. Serve with **romaine salad** alongside. Pass any **lime wedges** at the table for squeezing over top. Enjoy!