

DINNERLY



Carne Asada Steak Tacos with Guacamole



20-30min



2 Servings

Taco 'bout a crowd pleaser. Tender shaved steak is marinated in lime and our taco spice blend, then sautéed in a warm pan sauce. It's all nestled into charred tortillas, then piled high with creamy guacamole and pickled onions. We've got you covered!

WHAT WE SEND

- 1 lime
- ¼ oz pkt taco seasoning
- ½ lb pkg steak strips
- 1 medium red onion
- 6 (6-inch) corn tortillas
- 2 (2 oz) pkts guacamole

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar
- garlic

TOOLS

- medium nonstick skillet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 840kcal, Fat 62g, Carbs 50g, Protein 28g



1. Marinate shaved steak

Finely chop **1 teaspoon garlic**. Squeeze **1 tablespoon lime juice** into a medium bowl. Cut any remaining lime into wedges.

In bowl with lime juice, stir to combine **chopped garlic, 1 tablespoon oil, 2½ teaspoons taco seasoning, and a pinch each of salt and pepper**. Add **shaved sirloin steak** and toss to coat. Set aside to marinate until step 4.



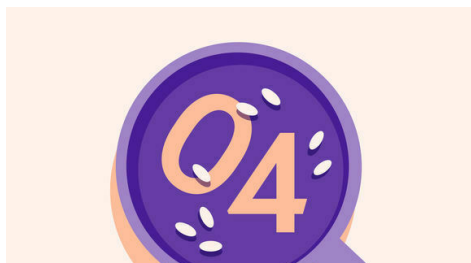
2. Pickle onions

Halve **onion**, then thinly slice. In a small bowl, whisk to combine **1 tablespoon each of oil and vinegar** with **a pinch each of sugar, salt, and pepper**. Add **½ cup sliced onions** and toss to coat. Set **pickled onions** aside, stirring occasionally, until step 5. Reserve remaining sliced onions for step 4.



3. Warm tortillas

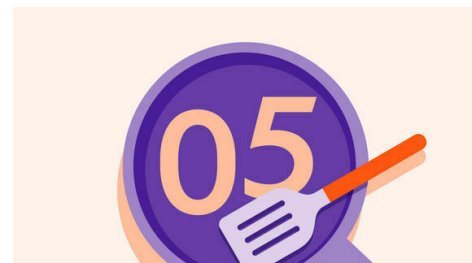
Heat a medium nonstick skillet over medium-high. Add **1 tortilla** at a time until warmed and lightly golden, about 30 seconds per side. Transfer to a plate; cover or wrap in foil as you go to keep warm. (Alternatively, toast tortillas individually over a gas flame until lightly charred in spots, 5–10 seconds per side.)



4. Cook shaved steak

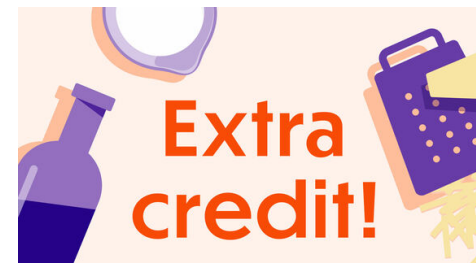
Heat **1 tablespoon oil** in same skillet over high. Add **reserved sliced onions** and cook until softened and lightly browned, 2–3 minutes.

Using a slotted spoon, add **shaved steak** and cook, breaking up into large 2-inch pieces, until browned on one side, 2–3 minutes. Add **steak marinade** from bowl and cook, stirring once or twice, until steak is cooked through, 1–2 minutes.



5. Assemble tacos & serve

Fill **tortillas** with **shaved steak**, then top with **guacamole** and **pickled onions**. Pass any **lime wedges** for squeezing over tacos. Enjoy!



6. Take it to the next level

Add a cooling touch to this fiesta by whipping up a quick lime crema! In a small bowl, whisk to combine sour cream, lime juice, and a pinch each of salt and pepper. Drizzle over tacos before serving.