

DINNERLY



Low-Cal Steak Fajitas with Peppers & Onions



20-30min



2 Servings

Caution: this dish will encourage a spontaneous weeknight fiesta and overall good vibes! Tender steak slices are wrapped up with sautéed onions and peppers in lightly charred flour tortillas. A drizzle of tangy crema cools it all down. Let everyone make their own fajitas at the table, just the way they like 'em! We've got you covered!

WHAT WE SEND

- 1 medium yellow onion
- 1 bell pepper
- 6 (6-inch) flour tortillas¹
- ½ lb pkg beef strips
- ¼ oz taco seasoning
- 1 oz sour cream⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium skillet

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 640kcal, Fat 35g, Carbs 50g, Proteins 31g



1. Prep ingredients

Halve and thinly slice **onion** crosswise.

Halve **bell pepper**, discard stem and seeds, then cut lengthwise into thin slices.



2. Warm tortillas

Heat a medium skillet over medium-high. Toast **tortillas**, 1 at a time, until warm and lightly golden, about 30 seconds per side. Transfer to a plate; wrap in foil or a clean kitchen cloth to keep warm.



3. Cook peppers & onions

Return skillet over medium-high and heat **1 tablespoon oil**. Add **onions and peppers**; season with **salt** and **pepper**. Add **¼ cup water** and cover; cook until veggies are tender and slightly charred, 3–5 minutes. Transfer to a plate; cover to keep warm. Wipe out skillet.



4. Cook beef

Pat **beef strips** dry. Heat **1 tablespoons oil** in same skillet over high. Add **beef** and **taco seasoning**; cook, without stirring, until well browned on the bottom, about 3 minutes. Stir and continue to cook until cooked through, about 2 more minutes. Stir in **3 tablespoons water**, scraping up any browned bits from bottom of skillet.



5. Make crema & serve

In a small bowl, thin **sour cream** by stirring in **1 teaspoon water** at a time as needed, until it drizzles from a spoon; season to taste with **salt**.

Serve **tortillas** topped with **peppers, onions, and beef**. Drizzle **crema** over top. Enjoy!



6. Fiesta!

Serve these sizzlin' plates with a creamy cabbage slaw for a midweek fiesta time. In a large bowl, whisk lime juice, sour cream, olive oil, salt, and pepper. Add shredded cabbage, sliced onion, and chopped cilantro; toss gently to combine. You can prep the slaw with step 1 or make ahead and refrigerate overnight to let the flavors dance together even more.