

## Premium: Steak & Chicken Fajita Platter

with Guacamole, Cheese & Lettuce

CV serves 4. FV serves 8



1h



2 Servings

### What we send

- 12 oz pkg boneless, skinless chicken breasts
- ½ lb pkg sirloin steak
- 6 (8-inch) flour tortillas <sup>1,6</sup>
- 1 red onion
- 2 bell peppers
- 2 (2 oz) guacamole
- ½ oz fresh cilantro
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 1 romaine heart
- 2 (¼ oz) taco seasoning
- 1 lime

### What you need

- 4 Tbsp olive oil
- kosher salt & ground pepper to taste

### Tools

- grill, grill pan, or broiler
- medium heavy skillet (preferably cast-iron)

### Allergens

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 860kcal, Fat 42g, Carbs 72g, Protein 56g

## 1. Marinate chicken & steak

Finely grate the zest of 1 lime; divide between 2 medium bowls. Cut zested lime in half and squeeze 1 half in each bowl. Stir half the taco seasoning and 1 tablespoon oil into each bowl. Pat chicken and steak dry; divide between marinades and mix well. Allow to marinate while prepping ingredients or overnight for best results.

## 4. Cook onions & peppers

Place a medium heavy skillet over medium-high heat or directly on top of grill grates preheated to medium-high. Allow skillet to preheat until lightly smoking. Add 2 tablespoons oil, onions, and peppers; season to taste with salt and pepper. Cook, stirring occasionally, until vegetables are softened and charred in spots, about 10 minutes. Stir in cilantro stems and remove from heat.

## 2. Prep ingredients

Preheat grill to high. Halve peppers; remove stems and seeds. Cut into ½-inch wide strips. Halve onion; cut into ½-inch thick slices. Halve lettuce lengthwise; thinly slice crosswise. Pick cilantro leaves from stems; thinly slice stems, keeping leaves whole. Cut remaining lime into wedges.

## 5. Grill chicken & steak

Season chicken and steak with salt and pepper. Grill chicken until well browned and cooked through, 3–4 minutes per side. Grill steaks until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer chicken and steaks to a cutting board to rest for at least 5 minutes.

## 3. Warm tortillas

Brush grill grates with oil. Warm tortillas by toasting on the grill until lightly browned in spots and flexible, about 15 seconds a side. Stack warm tortillas and wrap in foil. Place on a shelf above the grill or in a 250°F oven to keep warm until ready to serve.

## 6. Assemble platter

Thinly slice chicken and steaks against the grain. On a large serving platter or board, arrange chicken, steaks, onions and peppers, lettuce, cheese, guacamole, and lime wedges. Serve with warm tortillas. Enjoy!