

DINNERLY



Low-Cal Steak & Pepper Tacos with Salsa & Crema



20-30min



2 Servings

These shaved steak and pepper tacos aren't just a one-skillet, quick dinnertime/lunchtime/anytime recipe. They're a lifestyle. And the salsa and sour cream you see dripping down our clothes is a sacrifice we're willing to make. We've got you covered!

WHAT WE SEND

- garlic
- 1 poblano pepper
- ½ lb pkg shaved steak ²
- ¼ oz pkt taco seasoning
- 6 (6-inch) flour tortillas ^{2,1}
- 2 (1 oz) pkts sour cream ³
- 4 oz pkt salsa

WHAT YOU NEED

- all-purpose flour ¹
- kosher salt & ground pepper
- neutral oil

TOOLS

- medium heavy skillet (preferably cast-iron)

ALLERGENS

Wheat (1), Soy (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 500kcal, Fat 22g, Carbs 48g, Protein 24g



1. Prep garlic & pepper

Finely chop **1 teaspoon garlic**.

Halve **pepper**, discard stems and seeds, then thinly slice crosswise.



2. Season shaved steak

In a medium bowl, combine **shaved steak**, **1½ teaspoons taco seasoning**, **½ teaspoon flour**, and **a pinch each of salt and pepper**. Gently toss to coat and set aside for step 4.



3. Char tortillas

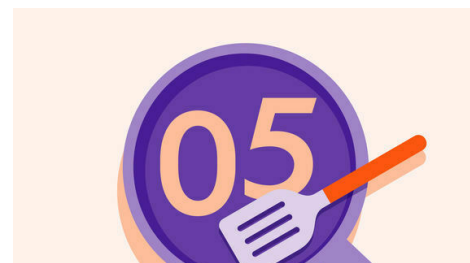
Heat a medium heavy skillet (preferably cast-iron) over high. Toast **1 tortilla** at a time until warm and charred in spots, about 30 seconds per side. Repeat with remaining tortillas, wrapping in foil as you go to keep warm.



4. Cook pepper & steak

Heat **1 tablespoon oil** in same skillet over high. Add **sliced peppers** and season with **a pinch of salt**. Cook, stirring, until lightly browned in spots, about 2 minutes.

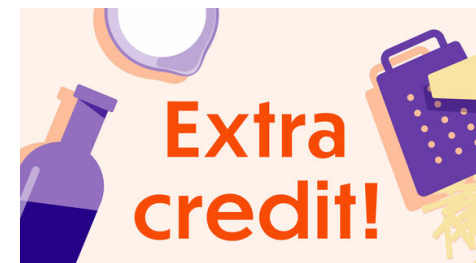
Add **seasoned steak** and cook, breaking up into large 2-inch pieces, until browned all over and cooked through, 3–5 minutes. Season to taste with **salt and pepper**.



5. Season sour cream & serve

In a small bowl, combine **all of the sour cream** and **chopped garlic**. Season to taste with **salt and pepper**.

Serve **steak and pepper tacos** topped with **salsa** and **seasoned sour cream**. Enjoy!



6. Guac & roll!

Make your own guacamole to dollop on top of each bite! Mash up ripe avocados, then stir in lime juice, chopped red onion, fresh cilantro, and even chopped jalapeños. Season to taste with salt and pepper.