

MARLEY SPOON



Carne Asada Tacos

with Chipotle Crema & Romaine Slaw



20-30min



2 Servings

Carne asada tacos are filled with mouthwatering steak that's been soaked in a lime-cilantro-chipotle marinade. The steak is then sliced and topped with a crunchy romaine and radish slaw. With a hint of extra smoke and spice from the chipotle (which is a smoked jalapeño) in the crema, and the perfectly charred flour tortillas, these tacos are jammed with flavor.

What we send

- 1 lime
- ¼ oz fresh cilantro
- ¼ oz chipotle chili powder
- 10 oz pkg sirloin steaks
- 1 poblano pepper
- 1 romaine heart
- 1 red radish
- 1 oz sour cream ¹
- 6 (6-inch) flour tortillas ^{2,3}

What you need

- ⅓ cup olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- medium heavy skillet (preferably cast-iron)

Allergens

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

Nutrition per serving

Calories 830kcal, Fat 53g, Carbs 48g, Protein 43g



1. Marinate steaks

Finely grate **lime zest**, then squeeze **2 tablespoons lime juice** into a small bowl, keeping them separate. Coarsely chop **cilantro leaves and stems**. In a medium bowl, combine **1 tablespoon of the lime juice, 2 tablespoons oil, ⅓ of the chopped cilantro, ¼ teaspoon chipotle powder, ½ teaspoon salt, and a few grinds of pepper**. Add **steaks** to marinade; toss to coat.



4. Cook steaks

Remove **steaks** from marinade (reserve marinade for step 5) and pat dry with paper towels. Season all over with **salt and pepper**. Heat **1 tablespoon oil** over medium-high in same skillet. Add steaks and cook until well browned and medium-rare, about 3 minutes per side (or longer for desired doneness). Transfer steaks to a cutting board to rest.



2. Prep ingredients

Halve **poblano**, remove stem and seeds, then thinly slice. Cut **romaine** crosswise into ⅛-inch thick pieces, discarding stem end. Trim end from **radishes**, then thinly slice. In a small bowl, combine **all of the sour cream, ½ teaspoon of the lime zest, ¼ teaspoon chipotle powder, and 2 teaspoons water**; season to taste with **salt and pepper**.



5. Cook poblanos

While **steaks** rest, add **poblanos** to same skillet. Cook over medium-high heat, stirring, until lightly browned and slightly softened, about 3 minutes. Add **reserved marinade** to peppers, and continue to cook until peppers are tender and well-charred, about 2 minutes more.



3. Heat tortillas

Heat a medium heavy skillet (preferably cast-iron) over high. Add **tortillas**, two at a time, and cook on one side until charred and spotted in places, 30–45 seconds (watch closely). Wrap tortillas tightly in foil to keep warm as you repeat with remaining tortillas.



6. Make slaw & serve

In a medium bowl, combine **remaining lime juice** and **2 tablespoons oil**. Add **romaine, radishes**, and **remaining cilantro**; toss to coat. Season to taste with **salt and pepper**. Very thinly slice **steaks**. Serve **tortillas** topped with **poblanos, steak, some of the romaine slaw, and chipotle crema**. Serve **remaining slaw and crema** alongside. Enjoy!