



## Chili-Rubbed Sirloin Steak Fajitas

with Corn, Black Beans, and Poblano Peppers



30-40min



2 Servings

A warming chili powder blend makes for a flavorful spice rub that might as well be labeled “magic fairy dust” for all the difference it makes to a good sirloin steak. Vibrant quick-pickled radishes add a vinegary bite and a splash of color, while the poblano, corn, and bean sauté rounds it out for a hearty meal.



## What we send

- 10 oz sirloin steaks
- ¼ oz chili powder
- 6 (6-inch) flour tortillas <sup>1,2</sup>
- 2 poblano peppers
- 3 oz scallions
- 1 can black beans
- 5 oz corn
- 1 bag radishes

## What you need

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

## Tools

- fine-mesh sieve
- medium skillet

## Allergens

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

## Nutrition per serving

Calories 850kcal, Fat 36g, Carbs 85g, Protein 52g



### 1. Marinate steaks

Pat **steaks** dry. In a medium bowl, combine **all of the chili powder, 2 tablespoons oil, and 1 teaspoon salt**. Add steaks to bowl and rub with **chili mixture**. Set aside to marinate at room temperature until step 5.



### 2. Make pickled radishes

Trim **radishes**, then thinly slice. In a small bowl, stir to combine **1 tablespoon vinegar, and a pinch each of sugar and salt**. Add radishes and toss to coat. Heat a medium skillet over medium-high. Add **tortillas**, one at a time, and lightly toast, about 15 seconds per side. Stack and wrap in foil to keep warm.



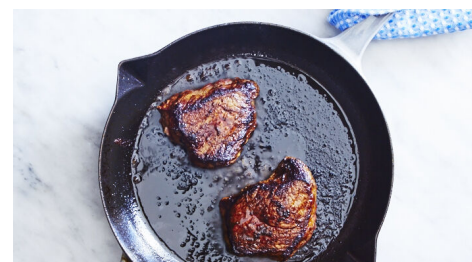
### 3. Prep sauté ingredients

Halve **poblanos**, remove stems and seeds, then cut into thin strips. Trim **scallions**, then thinly slice on an angle. Drain and rinse **black beans**.



### 4. Cook veggies

Heat **1 tablespoon oil** in medium skillet over medium-high. Add **poblanos and a pinch of salt**; cook until just starting to brown, 5–6 minutes. Add **corn, black beans, ¾ of the scallions, ½ cup water**; season with **salt and pepper**. Simmer until heated through and water is evaporated, 2–3 minutes. Season with **salt and pepper**. Transfer to a bowl; cover to keep warm.



### 5. Cook steaks

Wipe out skillet. Heat **1 tablespoon oil** in same skillet over medium-high. Add **steaks** and cook, 3–4 minutes per side for medium rare (or longer for desired doneness). Transfer to cutting board to rest for 5 minutes.



### 6. Finish & serve

Thinly slice **steaks** and transfer to a platter along with **corn, beans and poblano peppers**. Fill **tortillas** at the table with **steak, corn, beans, poblano peppers, pickled radishes, and remaining scallions**. Enjoy!