



## Crispy Taco Salad with Coulotte Steak

Chimichurri Beans & Cheddar



20-30min



2 Servings

Chimichurri sauce is a fresh, raw sauce made from finely chopped parsley, garlic, vinegar, and spices. Here we use it to dress up a taco salad, complete with a crispy tortilla bowl that you won't just want to lick clean—you'll want to eat it too!



## What we send

- 2 (10-inch) flour tortillas <sup>1,6</sup>
- 1 bell pepper
- 1 shallot
- 15 oz can black beans
- 4 oz chimichurri sauce
- ¼ oz taco seasoning
- 1 romaine heart
- 1 plum tomato
- 2 (1 oz) sour cream <sup>7</sup>
- 10 oz pkg coulotte steak

## What you need

- neutral oil
- kosher salt & ground pepper
- white wine vinegar <sup>17</sup>

## Tools

- aluminium foil
- rimmed baking sheet
- medium skillet

## Allergens

Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1050kcal, Fat 65g, Carbs 74g, Protein 49g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third.

Generously brush **tortillas** all over with **oil** and season both sides with **salt** and **pepper**.

Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. Halve and thinly slice **shallot**.



### 2. Bake tortillas

Cut 2 (14-inch) sheets of aluminum foil. Form each sheet into a loose 4-inch ball. Place foil balls on a rimmed baking sheet, then top with **tortillas**, pressing edges down around the balls.

Bake on upper oven rack until browned in spots and crisp, 5-7 minutes. Carefully flip tortillas; discard foil. Return to oven and bake until lightly browned in spots, 2-3 minutes more.



### 3. Prep beans & cook steak

Drain and rinse **beans** under hot tap water. Toss in a medium bowl with **3 tablespoons chimichurri sauce**. Season to taste.

Pat **steaks** dry; season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add steaks; cook until well browned and medium-rare, 3-4 minutes per side (or longer for desired doneness). Transfer to a cutting board.



### 4. Cook vegetables

Heat **1 tablespoon oil** in same skillet over medium-high. Add **shallot, peppers**, and **2¼ teaspoons taco seasoning**; cook, stirring occasionally, until lightly browned, 3-4 minutes. Add **¼ cup water** to skillet. Cover and cook over medium heat until softened, 2-3 minutes (if skillet seems dry, add more water as needed). Season with **salt** and **pepper**.



### 5. Prep salad

Halve **romaine** lengthwise, then cut crosswise into ½-inch ribbons, discarding stem. Cut **tomato** into ½-inch pieces.

In a small bowl, slightly thin **all of the sour cream** by mixing in **1 teaspoon water** at a time, as needed. Season to taste with **salt** and **pepper**.






### 6. Assemble & serve

In a medium bowl, whisk together **2 tablespoons oil**, **1 tablespoon vinegar**, and **a generous pinch each salt and pepper**. Add **romaine**; toss to coat.

Fill **taco shells** with **romaine**; top with **beans, tomatoes**, and **peppers**. Drizzle with **sour cream** and **remaining chimichurri**, if desired. Slice **steak** and serve with **remaining salad** alongside.

Enjoy!

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