



Fast! Sirloin Steak Taco Salad

with Lime Crema



ca. 20min



2 Servings

This speedy deconstructed taco salad has everything we love about tacos, except the carbs! We broil chili-spiced sirloin steak with corn until charred and sweet. Crisp romaine lettuce and fresh tomatoes make the base, and we layer on guacamole, crunchy pumpkin seeds, and fresh cilantro leaves. A homemade lime crema tops it all off—and the best part? This dinner is ready in just 5 steps!

What we send

- 1 romaine heart
- 2 plum tomatoes
- 1 lime
- 1 oz sour cream ⁷
- 10 oz pkg sirloin steaks
- ¼ oz chili powder
- 5 oz corn
- 2 (2 oz) guacamole
- 1 oz pumpkin seeds
- ¼ oz fresh cilantro

What you need

- olive oil
- sugar
- kosher salt & ground pepper

Tools

- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 750kcal, Fat 52g, Carbs 32g, Protein 43g



1. Prep oven & ingredients

Preheat broiler with a rack in the upper third. Halve **romaine** lengthwise, then slice crosswise into 1-inch wide ribbons; discard stem. Core **tomatoes**, then cut into 1-inch pieces. Squeeze **2 teaspoons lime juice** into a small bowl; cut any remaining lime into wedges.



2. Make lime crema

To bowl with **lime juice**, stir in **all the sour cream, 2 tablespoons oil, 1 teaspoon water, and a pinch each of sugar, salt, and pepper**. Season to taste with **salt and pepper**.



3. Prep steak

Pat **steaks** dry and thinly slice. Transfer to one half of a rimmed baking sheet; toss with **2 teaspoons oil, 1 teaspoon chili powder, and a generous pinch each of salt and pepper**.



4. Broil steak & corn

On open side of same rimmed baking sheet, toss **corn** with **1 teaspoon oil and a pinch each of salt and pepper**. Spread into an even layer. Broil on upper rack, flipping **steak** and stirring corn once, until corn is charred in spots and steak is cooked through, 5-10 minutes.



5. Assemble salad & serve

Transfer **lettuce** to a large bowl. Add **1 tablespoon oil, 1 teaspoon lime juice** (from wedges), and **a pinch each of salt and pepper**; toss to coat.

Serve **lettuce** in bowls topped with **steak, corn, tomatoes** and **guacamole**. Drizzle with **lime crema**, then sprinkle with **pumpkin seeds** and tear **cilantro** over top. Pass **any lime wedges** for squeezing over.



6. Enjoy!

Enjoy!