

# DINNERLY



## Skillet Fajita Coulotte Steak with Soft Tortillas & Guac



20-30min



2 Servings

Excuse us for losing our breath over this gorgeous one-skillet coulotte steak dinner. We got caught up in fajita the moment. We've got you covered!

## WHAT WE SEND

- 1 red onion
- 1 bell pepper
- 2 oz guacamole
- 10 oz pkg coulotte steak
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas <sup>1,6</sup>

## WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper

## TOOLS

- medium heavy skillet (preferably cast-iron)

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 700kcal, Fat 39g, Carbs 54g, Protein 40g

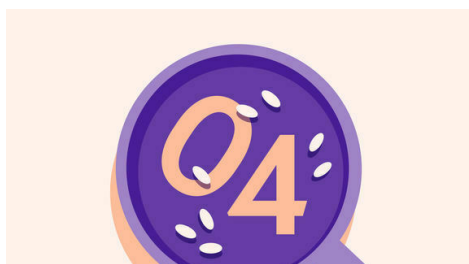


### 1. Prep veggies & guac

Preheat oven to 350°F with a rack in the center position.

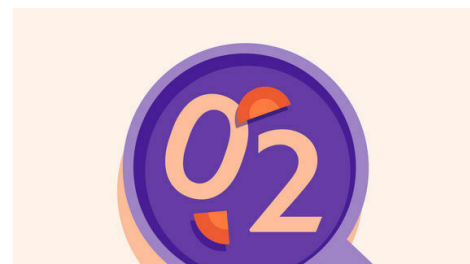
Finely chop **1 teaspoon garlic**. Halve and thinly slice **onion**. Halve **pepper**, discard stem and seeds, and thinly slice crosswise.

In a small bowl, whisk to combine **guacamole**, **2 tablespoons water**, and **1 tablespoon oil** until smooth. Season to taste with **salt** and **pepper**. Set aside until ready to serve.



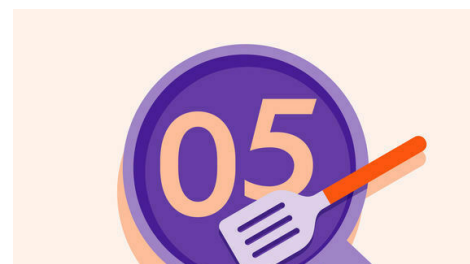
### 4. Sauté onions & peppers

Heat **1 tablespoon oil** in same skillet over medium-high. Add **onions** and **peppers**; season with **salt** and **pepper**. Cook, stirring occasionally, until veggies are tender, about 5 minutes. Stir in **chopped garlic**, and cook 1 minute more. Transfer veggies to a plate.



### 2. STEAK VARIATION

Pat **steak** dry, then season all over with **taco seasoning** and a **pinch each of salt and pepper**.



### 5. Cook steak & serve

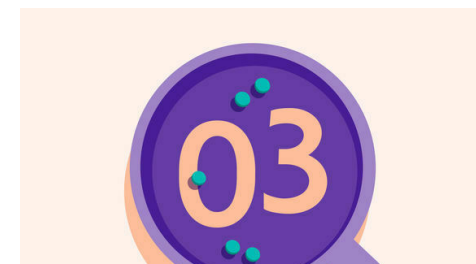
Heat **1 tablespoon oil** in same skillet over medium-high. Add **steak**; reduce heat to medium and cook, 5 minutes per side. Transfer skillet to center oven rack; roast until medium-rare, about 5 minutes. Transfer steak to a cutting board; rest 5 minutes before thinly slicing across the grain.

Make tacos at the table with **tortillas**, **steak**, **veggies**, and **seasoned guacamole**.

Enjoy!

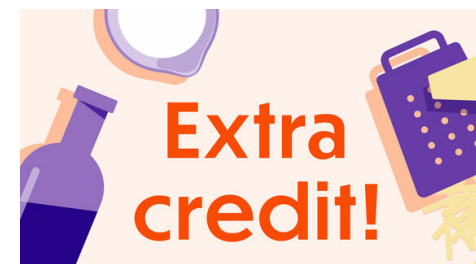
Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [dinnerly.com](https://dinnerly.com)    **#dinnerly**



### 3. Warm 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 or a clean kitchen towel as you go to keep warm.



### 6. Did you know?

In 2020, as part of our carbon offsetting efforts, we completed an afforestation project in Uruguay, which planted 44,000 new trees to help fight climate change.