

MARLEY SPOON



Fast! Mojo Sirloin Steak Tacos

with Fresh Orange Salsa & Guacamole



ca. 20min



2 Servings

Tender and succulent steak tacos are a quick go-to meal, and here we live them up with a fresh orange and cilantro salsa. The salsa adds tons of bright, juicy bites to thinly sliced steaks flavored with chili powder and smoky cumin. Sweet, charred onions cook along with the steak before we deglaze the skillet to create a citrusy sauce. A dollop of guacamole is the final topping for your next extra special Taco Tuesday!

What we send

- 1 red onion
- ½ lb pkg sirloin steak
- ¼ oz ground cumin
- ¼ oz chili powder
- 6 (6-inch) flour tortillas ^{1,2}
- 1 orange
- ¼ oz fresh cilantro
- 1 romaine heart
- 2 oz guacamole

What you need

- kosher salt & ground pepper
- neutral oil
- distilled white vinegar (or apple cider vinegar)

Tools

- medium skillet

Cooking tip

If you don't have a microwave for step 2, warm the tortillas in a skillet over high heat, about 30 seconds per side.

Allergens

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

Nutrition per serving

Calories 650kcal, Fat 25g, Carbs 82g, Protein 31g



1. Prep ingredients

Halve and thinly slice **all of the onion**; finely chop 2 tablespoons. Pat **steaks** dry and season all over with **salt, pepper**, and **1 teaspoon each of cumin and chili powder**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sliced onions**; cook, stirring occasionally, until starting to soften, 2-3 minutes.



4. Make orange salsa

Pick **cilantro leaves** from stems; discard stems. In a medium bowl, combine **chopped onions, orange slices, cilantro** and **½ teaspoon vinegar**. Season to taste with **salt** and **pepper**.

Halve **romaine** lengthwise; thinly slice crosswise.



2. Cook steak

Add **steaks** to same skillet and cook until well browned and medium-rare, 3-4 minutes per side (or longer for desired doneness). Remove from heat; transfer **steak and onions** to a cutting board.

Meanwhile, stack **tortillas** and wrap in a damp paper towel; microwave until warm and pliable, about 30 seconds. Wrap tortillas in foil or a clean kitchen towel to keep warm until ready to serve.



5. Finish

Thinly slice **steaks** and return to skillet along with **onions** and any juices. Stir **reserved orange juice** with **1 tablespoon water** into **steak and onions**, scraping up any browned bits from the bottom of the skillet. Divide **steak and onions** among **tortillas** and top with **lettuce** and **orange salsa**. Dollop with **guacamole** and serve.



3. Prep orange

While **steaks** cook, cut off the top and bottom from **orange**. Lay orange on one of the cut sides. Use a knife to cut off orange peel; remove any white pith. Quarter orange, then cut crosswise into ¼-inch slices. Squeeze any juice from peels into a separate small bowl and reserve for step 5.



6. Serve

Enjoy!