

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 ^{1,2}

WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper

TOOLS

- medium heavy skillet (preferably cast-iron)

ALLERGENS

Soy (1), Wheat (2). 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

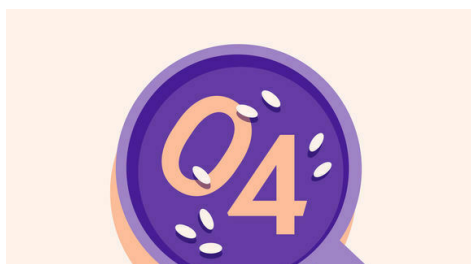


1. Prep veggies & guac

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

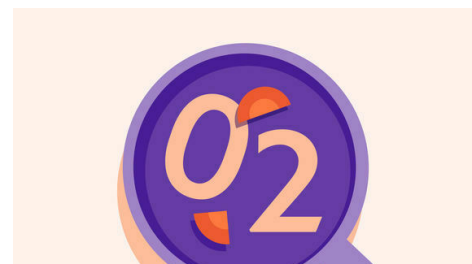
Finely chop **1 teaspoon garlic**. Halve and thinly slice **onion**. Halve **pepper**, discard stem and seeds, and thinly slice crosswise.

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.



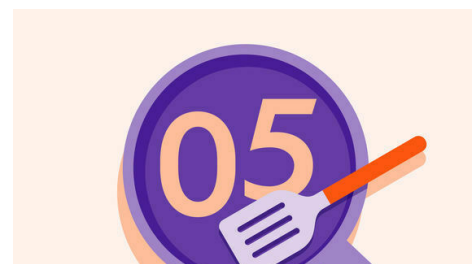
4. Sauté onions & peppers

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**.



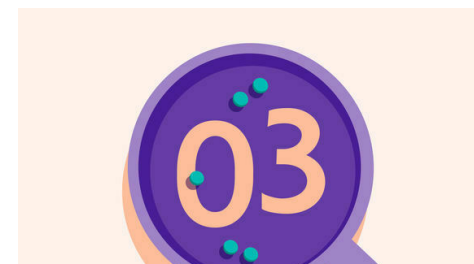
5. Cook steak & serve

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!

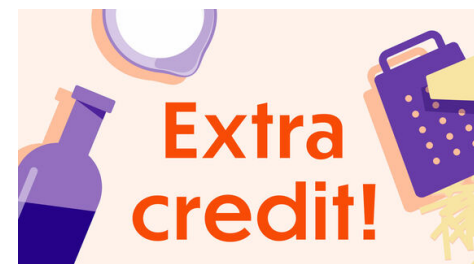
Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#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.