



Low-Cal Steak & Pepper Tacos with Salsa & Crema



20-30min



2 Servings

These steak and pepper tacos aren't just a one-skillet, quick dinnertime/lunchtime/anytime recipe. They're a lifestyle. And the salsa and sour cream you see dripping down our clothes is a sacrifice we're willing to make. We've got you covered!

WHAT WE SEND

- 1 poblano pepper
- ½ lb pkg sirloin steak
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas ^{1,6}
- 2 (1 oz) sour cream ⁷
- 4 oz salsa

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- neutral oil

TOOLS

- medium heavy skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

Calories 480kcal, Fat 23g, Carbs 44g, Protein 26g



1. Prep garlic & pepper

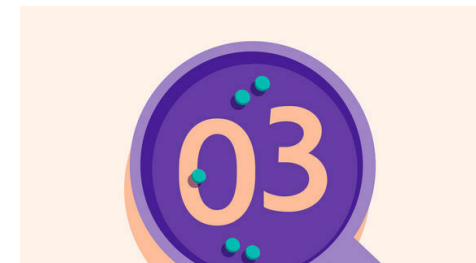
Finely chop **1 teaspoon garlic**.

Halve **pepper**, discard stems and seeds, then thinly slice crosswise.



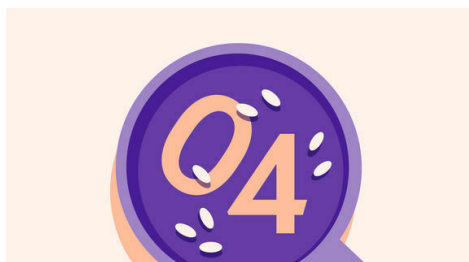
2. Season steak

In a medium bowl, combine **steak**, **1½ teaspoons taco seasoning**, and a **pinch each of salt and pepper**. Gently toss to coat and set aside for step 4.



3. Char tortillas

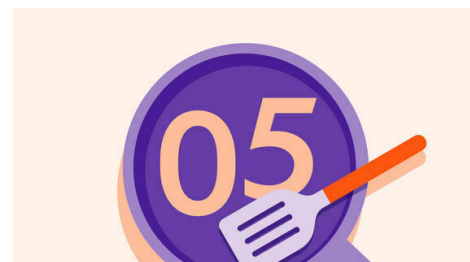
Heat a medium heavy skillet (preferably cast-iron) over high. Toast **1 tortilla** at a time until warm and charred in spots, about 30 seconds per side. Repeat with remaining tortillas, wrapping in foil as you go to keep warm.



4. Cook steak & peppers

Heat **1 tablespoon oil** in same skillet over high. Add **seasoned steaks** and cook until well browned and medium-rare, 3 minutes per side (or longer for desired doneness). Transfer steaks to cutting board to rest.

Heat **1 tablespoon oil** in same skillet over high, add **sliced peppers** and season with **a pinch of salt**. Cook, stirring, until lightly browned in spots, about 2 minutes.

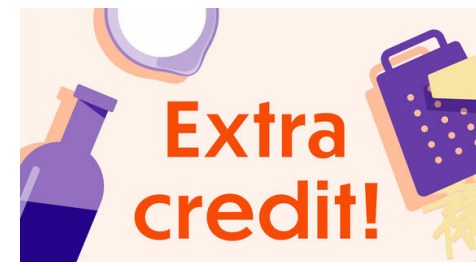


5. Season sour cream & serve

In a small bowl, combine **all of the sour cream** and **chopped garlic**. Season to taste with **salt and pepper**.

Very thinly slice **steaks** across the grain.

Serve **steak and pepper tacos** topped with **salsa** and **seasoned sour cream**. Enjoy!



6. Guac & roll!

Make your own guacamole to dollop on top of each bite! Mash up ripe avocados, then stir in lime juice, chopped red onion, fresh cilantro, and even chopped jalapeños. Season to taste with salt and pepper.