

DINNERLY



Steak Fajita Platter with Refried Beans

Peppers, Onions & Cheese



30-40min



2 Servings

Level up your dinner menu with this PremiYUM recipe! That moment when the waiter walks by with a plate of sizzling fajitas that you stare at longingly as they set it down at another table? There's none of that with this homemade, sizzling hot platter of marinated steak and roasted onions and peppers. We're serving it up with refried beans and all the fixings. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 1 romaine heart
- 2 bell peppers
- 2 yellow onions
- 2 (½ lb) pkgs sirloin steak
- 2 (¼ oz) Tex-Mex spice blend
- 12 (6-inch) flour tortillas^{1,3}
- 16 oz can refried beans³
- 2 (2 oz) shredded cheddar-jack blend²

WHAT YOU NEED

- olive oil
- apple cider vinegar (or vinegar of your choice)
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)
- aluminium foil
- microwave

COOKING TIP

If you don't have a microwave for step 4, add the refried beans to a small saucepan over medium heat. Cook, stirring, until warmed through.

ALLERGENS

Wheat (1), Milk (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 810kcal, Fat 35g, Carbs 89g, Protein 44g



1. Prep ingredients

Preheat oven to 450°F with racks in the center and upper third.

Halve **lettuce**; thinly slice crosswise. Halve **peppers**, discard stems and seeds, then cut into ½-inch wide strips. Halve **onions**; cut into ½-inch slices.

Pat **steaks** dry. Toss in a medium bowl with **all of the Tex-Mex spice**, **2 tablespoons oil**, and **1 tablespoon vinegar**; season with **salt** and **pepper**.



4. Finish & serve

Divide **tortillas** into two stacks; wrap each in foil. Place on upper oven rack to warm through, 5–10 minutes. Microwave **refried beans** in a bowl until warmed through. Thinly slice **steaks** against the grain.

Serve **steaks** with **onions and peppers**, **beans**, **cheese**, **lettuce**, and **warm tortillas**. Enjoy!



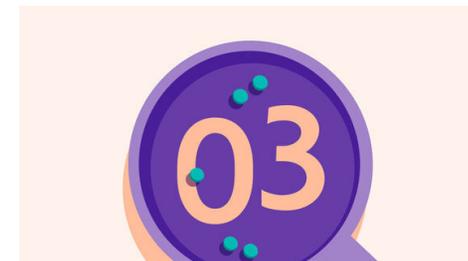
2. Roast onions & peppers

On a rimmed baking sheet, toss **onions** and **peppers** with **1 tablespoon oil**; season with **salt** and **pepper**. Bake on center oven rack until tender and browned in spots, 12–15 minutes.



5. ...

What were you expecting, more steps?



3. Cook steaks

Meanwhile, heat a medium heavy skillet (preferably cast-iron) over medium-high until lightly smoking. Lift **steaks** from marinade; add to skillet. Cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!