

DINNERLY



Low-Cal Beef Strip & Pepper Tacos with Salsa & Crema



20-30min



2 Servings

These sirloin strip 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

- ½ lb pkg sirloin steak
- 1 poblano pepper
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas ^{2,3}
- 2 (1 oz) sour cream ¹
- 4 oz salsa

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- neutral oil

TOOLS

- medium heavy skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

Calories 490kcal, Fat 23g, Carbs 46g, Protein 26g



1. Prep garlic & pepper

Finely chop **1 teaspoon garlic**. Pat **steak** dry and thinly slice.

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



2. Season beef

In a medium bowl, combine **beef**, **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

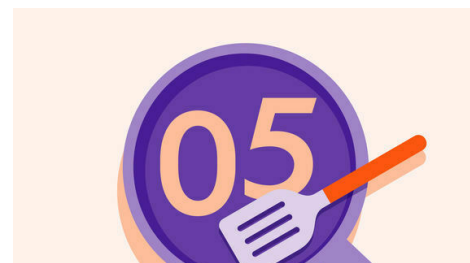
Heat a medium heavy skillet (preferably cast-iron) over high. Toast **1 tortilla** at a time until warm and charred in spots, about 30 seconds per side. Repeat with remaining tortillas, wrapping in foil as you go to keep warm.



4. Cook beef & peppers

Heat **1 tablespoon oil** in same skillet over high. Add **beef** in a single layer; cook, without stirring, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate.

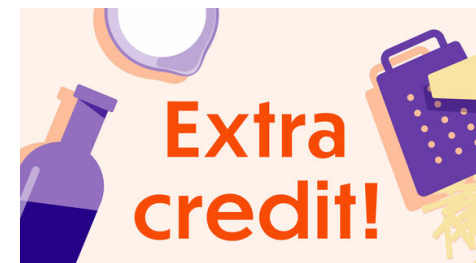
Heat **1 tablespoon oil** in same skillet over high, add **sliced peppers**. Season with **salt**. Cook, stirring, until lightly browned in spots, 2–3 minutes.



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**.

Serve **beef 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.