

DINNERLY



Grilled Steak Fajitas with Chili-Lime Corn on the Cob



40-50min



2 Servings

We're not here for a long time, we're here for a good time. Start livin' with these steak fajitas and chili-lime corn. We've got you covered!

WHAT WE SEND

- 1 ear of corn
- 1 red onion
- 1 green bell pepper
- ¼ oz chili lime spice
- ½ lb pkg sirloin steak
- ¼ oz Tex-Mex spice blend
- 6 (6-inch) flour tortillas ^{2,3}

WHAT YOU NEED

- 1 Tbsp softened unsalted butter ¹
- olive oil
- kosher salt & ground pepper

TOOLS

- grill, grill pan, or skillet
- aluminium foil

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 600kcal, Fat 20g, Carbs 81g, Protein 31g

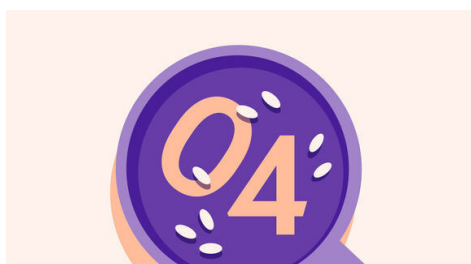


1. Prep ingredients

Preheat grill to medium-high, if using.

Shuck **corn**, removing any strings; carefully cut in half crosswise. Slice **onion** crosswise into ½-inch thick rounds, keeping slices intact. Cut **pepper** into quarters, removing stem and seeds.

In a medium bowl, mix ½ **tablespoon chili lime spice** with 1 **tablespoon softened butter** until evenly combined; set aside.



4. Cook veggies

Grill **onions, peppers, and corn**, flipping every 2–3 minutes, until tender and lightly charred all over, 10–14 minutes.

Transfer **corn** to bowl with **chili lime butter** and mix to coat.

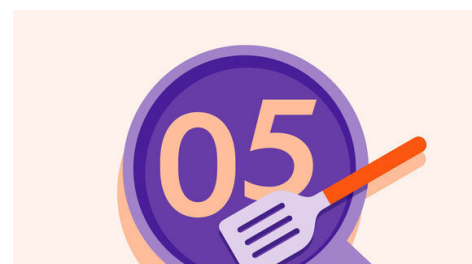
Transfer **onions and peppers** to a cutting board and cool to room temperature; cut into strips.



2. Season steak & veggies

Pat **steaks** dry then lightly drizzle with **oil**; sprinkle all over with **Tex-Mex spice, salt, and pepper**.

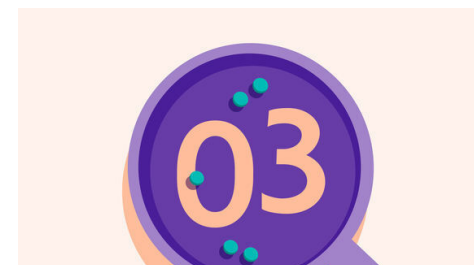
Lightly coat **onion slices, peppers, and corn** with **oil**; season with **salt and pepper**.



5. Cook steak; serve

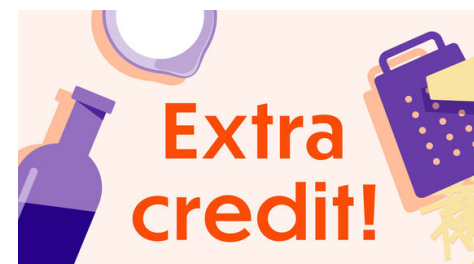
Grill **steaks** until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness). Transfer to a cutting board to rest, at least 5 minutes.

Thinly slice **steak**. Assemble **fajitas** with **tortillas, onions, peppers, and any desired condiments**. Serve with **chili-lime corn** alongside. Enjoy!



3. Warm tortillas

Preheat grill pan to medium-high, if using. Brush grill grates with **oil**. Add **tortillas** and toast until lightly browned in spots and flexible, about 15 seconds per side. Stack tortillas and wrap in foil. Place on a shelf above the grill or in a 250°F oven to keep warm until ready to serve.



6. Feelin' extra?

We love to add a little something to our steamin' fajitas! How about a scoop of sour cream, slice of avocado, or drizzle of hot sauce?