

DINNERLY



Low-Cal Beef Fajitas with Peppers & Onions



20-30min



2 Servings

Caution: this dish will encourage a spontaneous weeknight fiesta and overall good vibes! Tender beef strips are wrapped up with sautéed onions and peppers in lightly charred flour tortillas. A drizzle of tangy crema cools it all down. Let everyone make their own fajitas at the table, just the way they like 'em! We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 1 bell pepper
- 6 (6-inch) flour tortillas ^{1,6}
- ¼ oz taco seasoning
- 1 oz sour cream ⁷
- ½ lb pkg beef strips

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium skillet

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 550kcal, Fat 28g, Carbs 52g, Protein 27g



1. Prep ingredients

Halve and thinly slice **onion** crosswise.

Halve **bell pepper**, discard stem and seeds, then cut lengthwise into thin slices.



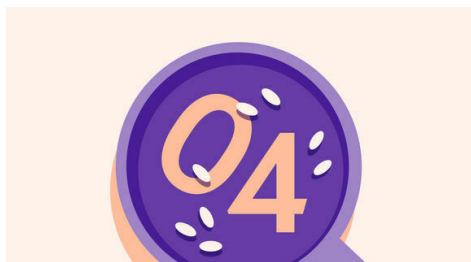
2. Warm tortillas

Stack **tortillas** and wrap in a damp paper towel. Microwave on high for 30-second intervals until warmed through and pliable; wrap in foil or a clean kitchen cloth to keep warm.



3. Cook peppers & onions

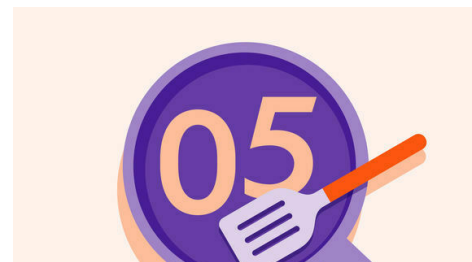
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **onions and peppers**; season with **salt and pepper**. Add **¼ cup water** and cover; cook until tender and slightly charred, 3–5 minutes. Transfer to a plate; cover to keep warm. Wipe out skillet.



4. Cook beef

Pat **beef** dry; thinly slice.

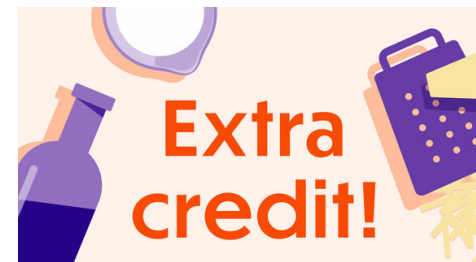
Heat **1 tablespoon oil** in same skillet over high. Add beef and **taco seasoning**; cook, without stirring, until well browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Stir in **3 tablespoons water**, scraping up any browned bits from bottom of skillet.



5. Make crema & serve

In a small bowl, thin **sour cream** by stirring in **1 teaspoon water** at a time until it drizzles from a spoon; season to taste with **salt**.

Serve **tortillas** topped with **peppers, onions, beef**, and **crema**. Enjoy!



6. Fiesta!

Serve these sizzlin' plates with a creamy cabbage slaw for a midweek fiesta. In a large bowl, whisk lime juice, sour cream, olive oil, salt, and pepper. Add shredded cabbage, sliced onion, and chopped cilantro; toss gently to combine. You can prep the slaw with step 1 or make ahead and refrigerate overnight to let the flavors dance together even more.