



Grilled Steak & Chicken Fajita Platter

with Guacamole, Cheese & Lettuce

 1h  2 Servings

Take a seat at our Premium table! Cancel that dinner reservation, because everything you want is already at home with this LOADED fajita platter. No need to choose between chicken and steak—they taste better together! Pile them up with your sizzling hot fajitas, guacamole, shredded cheese, and toasty tortillas for a spread you won't forget. (2p-plan serves 3; 4p-plan serves 6)

What we send

- 1 lime
- 2 (¼ oz) taco seasoning
- 12 oz pkg boneless, skinless chicken breasts
- ½ lb pkg sirloin steak
- 2 bell peppers
- 1 red onion
- 1 romaine heart
- ½ oz fresh cilantro
- 2 oz shredded cheddar-jack blend ¹
- 2 (2 oz) guacamole
- 6 (6-inch) flour tortillas ^{2,3}

What you need

- 4 Tbsp olive oil
- kosher salt & ground pepper to taste

Tools

- microplane or grater
- grill or grill pan
- medium heavy skillet (preferably cast-iron)

Cooking tip

No grill? No problem! Remove the veggies from the skillet in step 4 (or use a second heavy skillet). Add oil and cook the chicken and steak, 3–4 minutes per side.

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 770kcal, Fat 40g, Carbs 56g, Protein 53g



1. Marinate chicken & steak

Zest **all of the lime**; divide between 2 medium bowls. Evenly divide **all of the lime juice** between bowls. Stir **half of the taco seasoning** and **1 tablespoon oil** into each bowl.

Pat **chicken** and **steak** dry; divide between bowls and mix well. Let marinate while prepping ingredients or overnight for best results.



2. Prep ingredients

Preheat grill or grill pan to high.

Halve **peppers**; discard stems and seeds. Cut into ½-inch wide strips. Halve **onion**; cut into ½-inch slices. Halve **lettuce** lengthwise; thinly slice crosswise. Pick **cilantro leaves** from **stems**; thinly slice stems.



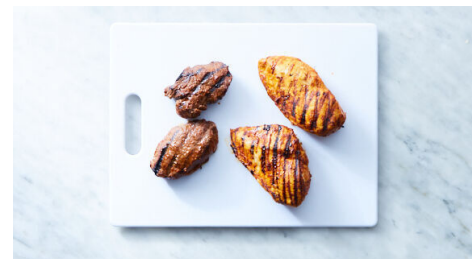
3. Warm tortillas

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.



4. Cook onions & peppers

Place a medium heavy skillet over medium-high heat or directly on top of grill grates until lightly smoking. Add **2 tablespoons oil, onions, and peppers**; season with **salt and pepper**. Cook, stirring occasionally, until veggies are softened and charred in spots, about 10 minutes. Stir in **cilantro stems** and remove from heat.



5. Grill chicken & steak

Season **chicken** and **steak** with **salt and pepper**.

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



6. Assemble platter & serve

Thinly slice **chicken** and **steaks** against the grain. On a large serving platter or board, arrange **chicken, steaks, onions and peppers, lettuce, cheese, and guacamole**.

Serve **fajita platter** with **warm tortillas**. Enjoy!