



Shredded Beef Fajitas

with Corn Salsa & Refried Beans



30min



2 Servings

We love fajitas because it's a mix-and-match meal situation, made just the way YOU like it. In this classic version, we sauté bell peppers, onions, and sweet corn; the light char gives the fresh veggies an irresistible smoky flavor. Ready to heat shredded beef and creamy refried beans join the veggies along with warm flour tortillas, guacamole, and cilantro. It's the perfect picky eater-proof dinner!

What we send

- 1 bell pepper
- 1 red onion
- 4 oz mushrooms
- 5 oz corn
- 1 lime
- ½ lb pkg ready to heat shredded beef ^{1,2}
- ¼ oz fresh cilantro
- ¼ oz chipotle chili powder
- 16 oz can refried beans ¹
- 6 (6-inch) flour tortillas ^{1,2}
- 2 (2 oz) guacamole

What you need

- olive oil
- red wine vinegar (or apple cider vinegar)
- kosher salt & ground pepper

Tools

- microplane or grater
- medium skillet
- microwave-safe bowl

Allergens

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

Nutrition per serving

Calories 1050kcal, Fat 38g, Carbs 146g, Protein 46g



1. Prep vegetables

Halve **pepper**, discard stem and seeds, and slice into ½-inch strips. Halve and thinly slice **all of the onion** crosswise; finely chop **1 tablespoon of the onion**. Cut **mushrooms** into ½-inch thick slices. Finely grate **all of the lime zest** into a medium bowl. Cut **lime** into wedges. Break up **beef** into bite-sized pieces.



4. Heat beans

Meanwhile, transfer **beans** to a microwave-safe bowl and cover with a damp paper towel. Microwave on high until heated through, 2-4 minutes (depending on microwave). Squeeze **1 tablespoon lime juice** from wedges into beans; stir to combine. (Alternatively, heat a small saucepan over medium. Transfer beans to saucepan and cook, stirring occasionally, until warmed through.)



2. Make corn salsa

Pick **cilantro leaves** from **stems**; finely chop stems and keep leaves whole. To bowl with **lime zest**, add **chopped onions, corn kernels, 1 tablespoon oil**, and **1½ teaspoons vinegar**; stir to combine. Season to taste with **salt** and **pepper**. Set corn salsa aside until step 6.



5. Heat tortillas

Wrap **tortillas** in a damp paper towel and microwave until heated through, 1-2 minutes. (Alternatively, working in batches, toast tortillas in skillet until warm and charred in spots, about 30 seconds per side.)



3. Sauté veggies & beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **peppers, mushrooms, and sliced onions**; cook, stirring, until blistered and softened, 7-9 minutes. Stir in **⅛-¼ teaspoon chipotle chili spice** (it's spicy!); cook until fragrant, 30 seconds. Stir in **beef** and **⅓ cup water**, scraping up any browned bits. Cook until beef is heated, 1-2 minutes. Season to taste.



6. Serve

Serve **beef & vegetables** with **refried beans** and garnish with **cilantro leaves**. Serve family-style alongside **tortillas, corn salsa, guacamole**, and **any remaining lime wedges**. Let everyone build their own fajitas at the table. Enjoy!