



Cheesesteak Lettuce Wraps

with Peppers & Onions



20-30min



2 Servings

The keto friendly cheesesteak of our dreams—a dish that may be low on carbs, but it is full of comfort food flavors. Thinly sliced, seared steak and sautéed bell peppers and onions are loaded into crisp lettuce cups. A generous drizzle of creamy fontina cheese sauce ties it all together.

What we send

- 1 medium yellow onion
- 1 bell pepper
- 2 (¾ oz) pieces fontina ⁷
- garlic (use 1 large clove)
- 10 oz sirloin steaks
- Italian seasoning (use 1 tsp)
- 1 oz cream cheese ⁷
- 1 romaine heart
- 2 oz pickled jalapeños ¹⁷

What you need

- olive oil
- kosher salt & ground pepper
- milk ⁷

Tools

- medium skillet
- small saucepan

Allergens

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 600kcal, Fat 43g, Carbs 18g, Protein 38g



1. Prep ingredients

Halve, peel, and cut **all of the onion** into ½-inch slices. Halve **bell pepper**, remove stem and seeds, then cut into thin strips. Finely chop **all of the fontina**. Peel and coarsely chop **1 teaspoon garlic**.



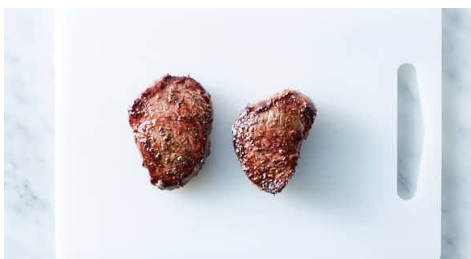
2. Cook peppers & onions

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **bell peppers, onions, and a generous pinch each salt and pepper**. Cook, covered, stirring occasionally, until lightly browned and tender, 5-7 minutes. Add **chopped garlic** and cook, about 30 seconds more. Transfer to a bowl and cover to keep warm. Reserve skillet for step 4.



3. Prep steaks

Pat **steaks** dry. Rub with **oil**, then season all over with **salt, a few generous grinds of pepper**, and **1 teaspoon of the Italian seasoning**.



4. Cook steaks

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **steaks** and cook until well browned and medium-rare, about 3 minutes per side (or longer for thicker steaks). (Reduce heat to medium if browning too quickly.) Transfer steaks to a cutting board and let rest for 5 minutes.



5. Make sauce

While **steaks** rest, in a small saucepan, whisk to combine **cream cheese** and **⅓ cup milk**. Bring to a simmer over medium heat. Off the heat, whisk in **fontina** until melted. Season to taste with **salt and pepper**.



6. Finish & serve

Trim end from **romaine**, then separate leaves. Very thinly slice **steaks**. Assemble **lettuce wraps** by filling leaves with **bell peppers, onions** and **sliced steak**. Drizzle with **some of the cheese sauce** and top with **pickled jalapeños**, if desired. Serve **remaining sauce** on the side, for dipping. Enjoy!