

# DINNERLY



## Steak Fajitas with Warm Tortillas & Crema



20-30min



2 Servings

Caution: this dish will encourage a spontaneous weeknight fiesta and overall good vibes! Tender strips of beef 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 them! We've got you covered!

## WHAT WE SEND

- 1 medium red onion
- 1 bell pepper
- 6 (6-inch) flour tortillas <sup>1</sup>
- ½ lb beef strips <sup>6,12</sup>
- taco seasoning (use 2½ tsp)
- 1 pkt sour cream <sup>7</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

## TOOLS

- medium skillet

## ALLERGENS

Wheat (1), Soy (6), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 780kcal, Fat 41g, Carbs 64g, Proteins 40g



### 1. Prep ingredients

Halve, peel, and cut **all of the onion** crosswise into thin strips. Halve **pepper**, remove stem and seeds, then cut lengthwise into thin slices.



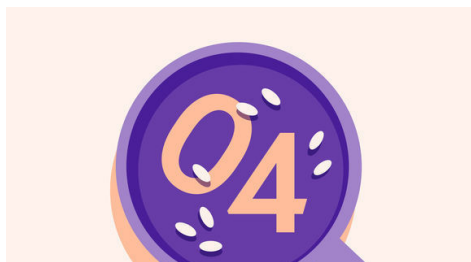
### 2. Warm tortillas

Heat a medium skillet over medium-high. Toast **tortillas**, 1 at a time, until warm and lightly golden, about 30 seconds per side. Transfer to a plate; cover or wrap in foil to keep warm.



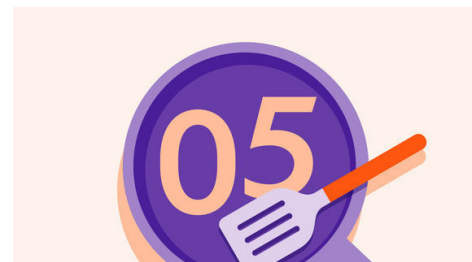
### 3. Cook peppers & onions

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



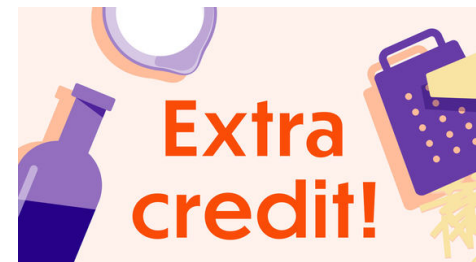
### 4. Sauté beef

Heat **1 tablespoon oil** in same skillet over medium-high. Add **beef strips** and **2½ teaspoons taco seasoning**; season with **salt and pepper**. Cook, stirring occasionally, until beef is cooked through, about 2 minutes. Stir in **3 tablespoons water**, scraping up any browned bits from the bottom.



### 5. Make crema & serve

In a small bowl, slightly thin **sour cream** by stirring in **1 teaspoon water** as needed; season to taste with **salt**. Serve **tortillas** topped with **peppers, onions, and beef**. Drizzle **crema** over top. Enjoy!



### 6. Fiesta!

Serve these sizzlin' plates with a creamy cabbage slaw for a midweek fiesta time. 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.