

DINNERLY



Steak Fajitas with Warm Tortillas & Crema



20-30min



2 Servings

Caution: this dish will encourage a spontaneous weeknight fiesta and overall good vibes! We wrap tender strips of beef in lightly charred flour tortillas with sautéed onions and peppers. 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 ¹
- taco seasoning (use 2½ tsp)
- 1 pkt sour cream ⁷
- ½ lb pkg shaved steak ^{6,17}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 920kcal, Fat 57g, Carbs 72g, Proteins 32g



1. Prep ingredients

Halve **onion**, then cut crosswise into thin strips. Halve **pepper**, remove stem and seeds, then cut lengthwise into thin strips.



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 onions & peppers

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 and 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, breaking meat up into large 2-inch pieces, until beef is cooked through, 3–5 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.