

DINNERLY



Steak & Pepper Tacos with Salsa & Garlicky Sour Cream



20-30min



2 Servings

These shaved steak and pepper tacos aren't just a one-skillet, quick dinnertime/lunchtime/anytime recipe. They're a lifestyle. And, the salsa and sour cream you see dripping down our clothes is a sacrifice we're willing to make. We've got you covered!

WHAT WE SEND

- garlic
- 1 poblano pepper
- ½ lb pkg shaved steak ²
- taco seasoning (use 1½ tsp)
- 6 (6-inch) flour tortillas ^{2,1}
- 2 pkts sour cream ³
- 1 pkt salsa

WHAT YOU NEED

- all-purpose flour ¹
- kosher salt & ground pepper
- neutral oil

TOOLS

- medium heavy skillet (preferably cast-iron)

ALLERGENS

Wheat (1), Soy (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

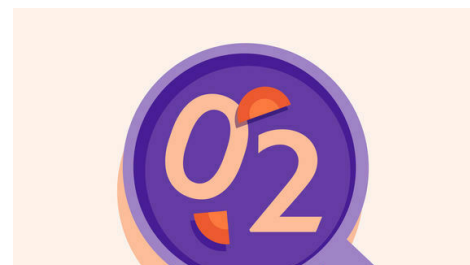
NUTRITION PER SERVING

Calories 730kcal, Fat 49g, Carbs 40g, Protein 28g



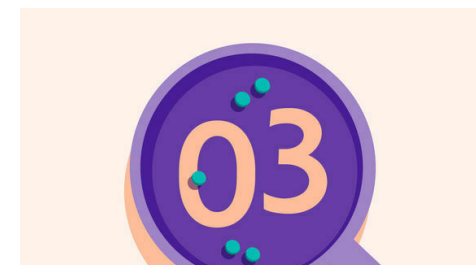
1. Prep garlic & pepper

Finely chop **1 teaspoon garlic**. Halve **pepper**, discard stems and seeds, then thinly slice crosswise.



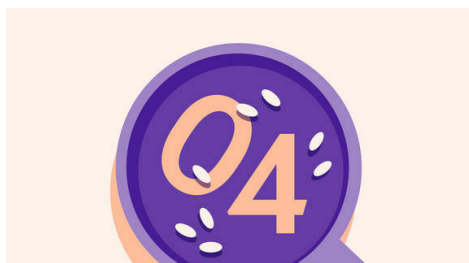
2. Season shaved steak

In a medium bowl, combine, **shaved steak**, **1½ teaspoons taco seasoning**, **½ teaspoon flour**, and **a pinch each of salt and pepper**. Gently toss to coat beef and set aside until step 4.



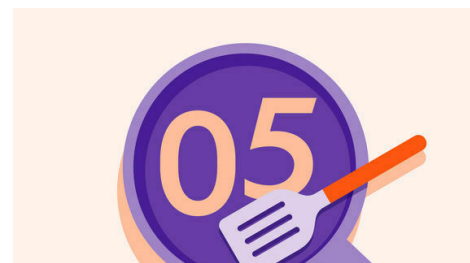
3. Char tortillas

Heat a medium heavy skillet (preferably cast-iron) over high. Toast **1 tortilla** at a time until warm and charred in spots, about 30 seconds per side. Repeat with remaining tortillas, wrapping in foil to keep warm as you go.



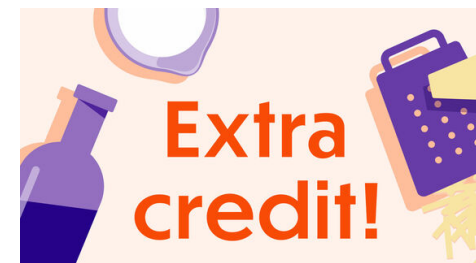
4. Cook peppers & steak

Heat **1 tablespoon oil** in same skillet over high. Add **peppers** and season with **a pinch of salt**. Cook, stirring, until lightly browned in spots, about 2 minutes. Add **seasoned steak** and cook, breaking up into large 2-inch pieces, until browned all over and cooked through, 3–5 minutes. Season to taste with **salt and pepper**.



5. Season sour cream & serve

In a small bowl, combine **all of the sour cream** and **chopped garlic**. Season to taste with **salt and pepper**. Divide **shaved steak and peppers** among **tortillas**. Top with **salsa** and **sour cream**. Enjoy!



6. Guac & roll!

Make your own guacamole to dollop on top of each bite! Mash up ripe avocados, then stir in lime juice, chopped red onion, fresh cilantro, and even chopped jalapeños. Season to taste with salt and pepper.