



## 20-Min: Carne Asada Tacos

with Salsa, Sour Cream & Crisp Romaine Salad



ca. 20min



2 Servings

This 20-minute recipe is simple to prepare AND delicious. Juicy shaved steak strips coated in our taco seasoning blend are the perfect filling for warm corn tortillas. We top it off with tomato salsa, a dollop of sour cream, and a squeeze of lime. It's proof that you can have a taco party any night of the week!



## What we send

- garlic
- 1 lime
- 1 pkt taco seasoning
- 1 romaine heart
- ¼ oz fresh cilantro
- 6 (6-inch) corn tortillas
- 1 oz pepitas
- 1 pkt salsa
- 2 pkts sour cream <sup>7</sup>
- ½ lb sirloin steak slices <sup>6,17</sup>

## What you need

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

## Tools

- medium nonstick skillet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

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 940kcal, Fat 71g, Carbs 45g, Proteins 30g



### 1. Prep sauce

Finely chop **1½ teaspoons garlic**. Squeeze **1 tablespoon lime juice** into a small bowl. Cut any remaining lime into wedges. Add **taco seasoning, 1 tablespoon oil, 1 teaspoon of the chopped garlic, and a pinch each of salt and pepper to lime juice**, stirring to combine; set aside until step 4.



### 2. Prep salad, make dressing

Halve **romaine** lengthwise, then thinly slice crosswise into ribbons, discarding stem end. Coarsely chop **cilantro leaves and stems**. In a medium bowl, whisk to combine **remaining chopped garlic, 2 tablespoons oil, and 1 tablespoon vinegar**. Season to taste with **salt and pepper**. Set **dressing** aside until step 5.



### 3. Warm tortillas

Heat a medium nonstick skillet over medium-high. Add **1 tortilla** at a time, and cook until warmed and lightly golden, about 30 seconds per side. Transfer to a plate and wrap in foil to keep warm. Repeat with remaining tortillas. (Alternatively, toast tortillas over a gas flame until lightly charred in spots, 5-10 seconds per side.)



### 4. Cook shaved steak

Heat **1 tablespoon oil** in same skillet over high. Add **shaved steak** to skillet, breaking up into large 2-inch pieces. Cook, stirring once or twice, until browned all over and cooked through, 3-5 minutes. Add **sauce**, stirring gently, until steak is coated, about 1 minute more.



### 5. Dress salad

Add **pepitas, romaine, and half of the cilantro** to bowl with **dressing**, tossing to combine. Season to taste with **salt and pepper**.



### 6. Assemble tacos & serve

Fill **tortillas** with **shaved steak**, then top with **salsa, sour cream, and remaining cilantro**. Serve with **romaine salad** alongside. Pass any **lime wedges** at the table for squeezing over top. Enjoy!