



Chili-Rubbed Steak Fajitas

with Corn, Black Beans, and Poblano Peppers



30-40min



2 Servings

A warming chili powder blend makes for a flavorful spice rub that might as well be labeled “magic fairy dust” for all the difference it makes to a good sirloin steak. Vibrant quick-pickled radishes add a vinegary bite and a splash of color, while the poblano, corn, and bean sauté rounds it out for a hearty meal.

What we send

- 10 oz sirloin steaks
- ¼ oz chili powder
- 4 oz red radishes
- 6 (6-inch) flour tortillas ¹
- 2 poblano peppers
- 3 oz scallions
- 1 can black beans
- 5 oz corn

What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar) ¹⁷
- sugar

Tools

- fine-mesh sieve
- medium 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

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

Nutrition per serving

Calories 850kcal, Fat 36g, Carbs 85g, Proteins 52g



1. Marinate steaks

Pat **steaks** dry. In a medium bowl, combine **all of the chili powder, 2 tablespoons oil**, and **1 teaspoon salt**. Add steaks to bowl and rub with **chili mixture**. Set aside to marinate at room temperature until step 5.



2. Make pickled radishes

Trim **radishes**, then thinly slice. In a small bowl, stir to combine **1 tablespoon vinegar**, and **a pinch each of sugar and salt**. Add radishes and toss to coat. Heat a medium skillet over medium-high. Add **tortillas**, one at a time, and lightly toast, about 15 seconds per side. Stack and wrap in foil to keep warm.



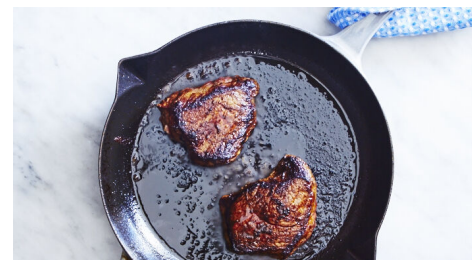
3. Prep sauté ingredients

Halve **poblanos**, remove stems and seeds, then cut into thin strips. Trim **scallions**, then thinly slice on an angle. Drain and rinse **black beans**.



4. Cook veggies

Heat **1 tablespoon oil** in medium skillet over medium-high. Add **poblanos** and **a pinch of salt**; cook until just starting to brown, 5–6 minutes. Add **corn, black beans, ¾ of the scallions, ½ cup water**; season with **salt** and **pepper**. Simmer until heated through and water is evaporated, 2–3 minutes. Season with **salt** and **pepper**. Transfer to a bowl; cover to keep warm.



5. Cook steaks

Wipe out skillet. Heat **1 tablespoon oil** in same skillet over medium-high. Add **steaks** and cook, 3–4 minutes per side for medium rare (or longer for desired doneness). Transfer to cutting board to rest for 5 minutes.



6. Finish & serve

Thinly slice **steaks** and transfer to a platter along with **corn, beans** and **poblano peppers**. Fill **tortillas** at the table with **steak, corn, beans, poblano peppers, pickled radishes**, and **remaining scallions**. Enjoy!