

DINNERLY



Steak & Corn Tostadas with Pickled Jalapeños:

No chopping. No slicing. No knife required!



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these steak and corn tostadas? Personally, we'd choose B. This dish requires absolutely no prepwork—just bake the tortillas, cook the steak and corn, and assemble. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 6 (6-inch) flour tortillas ^{2,3}
- ½ lb pkg shaved steak ²
- 5 oz pkg corn
- ¼ oz pkt taco seasoning
- 2 (2 oz) pkts guacamole
- 2 oz pickled jalapeños

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar)
- butter ¹

TOOLS

- rimmed baking sheet
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 630kcal, Fat 33g, Carbs 61g, Protein 24g



1. Prep tortillas & steak

Preheat oven to 450°F with a rack in the center. Brush **tortillas** generously with **oil** and season each side with **salt**. Arrange in a single layer on a rimmed baking sheet.

Pat **shaved steak** dry with a paper towel.



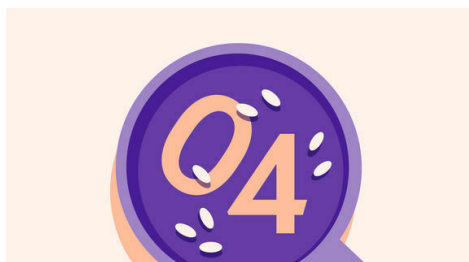
2. Bake tortillas

Bake **tortillas** on center oven rack until lightly browned, 3–5 minutes. Flip and press out any air pockets with a spatula. Return to center oven rack and continue baking until crisp and browned, 3–5 minutes (watch closely as ovens vary).



3. Cook shaved steak

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **shaved steak** and spread out evenly, gently separating slices; cook over medium-high heat until well browned, 1–2 minutes.



4. Finish & serve

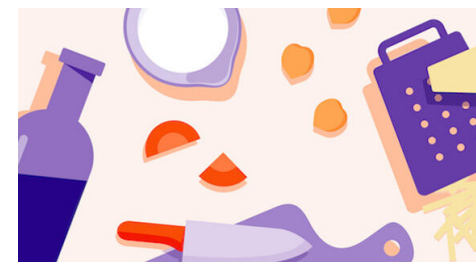
Add **corn** and **taco seasoning** to skillet with **shaved steak**; cook, stirring occasionally, until corn is lightly browned, 1–2 minutes. Remove from heat; add **1 teaspoon vinegar** and **1 tablespoon butter**. Stir well until combined and season to taste with **salt** and **pepper**.

Divide **guacamole** among **tortillas** and top with **steak**, **corn**, and **pickled jalapeños**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!