



SIZZLING STEAK TACO BAR

with Fajita Veggies, Pico de Gallo, Guac & Red Pepper Crema

FAST & FRESH

BOX TO PLATE: 15 MINUTES

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

- Paper towels
- Pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)



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CALORIES: 840

1 PREP



1 | 2
Onion



1 | 2
Long Green
Pepper



1 | 1
Lime



10 oz | 20 oz
Ranch Steak

- Wash and dry produce.
- Halve, peel, and thinly slice **onion**. Core and thinly slice **green pepper**. Quarter **lime**.
- Pat **steak*** dry; slice crosswise into ½-inch strips and season all over with **salt** and **pepper**.



2 SIZZLE



1 TBSP | 2 TBSP
Fajita Spice
Blend



1 | 2
Beef Stock
Concentrate

- Generously drizzle **oil** in a very hot pan. Add **onion**, **green pepper**, **salt**, and **pepper**. Cook, stirring, until lightly browned, 2-3 minutes.
- Add **steak** and **Fajita Spice Blend**. Cook, stirring occasionally, until steak is cooked to desired doneness, 3-4 minutes more.
- In the last minute of cooking, stir in **stock concentrate** and a **small splash of water**. Cook, stirring, until water has evaporated, 30-60 seconds. Remove pan from heat and stir in a **squeeze of lime** (big squeeze for 4).



3 ZAP



6 | 12
Flour Tortillas
Contains: Soy, Wheat

- While steak mixture cooks, wrap **tortillas** in damp paper towels; microwave for 30 seconds.



4 SERVE



4 oz | 8 oz
Pico de Gallo



½ Cup | 1 Cup
Guacamole



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



4 TBSP | 8 TBSP
Smoky Red
Pepper Crema
Contains: Milk

- Serve **tortillas**, **steak mixture**, **pico de gallo**, **guacamole**, **cheese**, **crema**, and **remaining lime wedges** family style and let everyone build their own tacos!



*Steak is fully cooked when internal temperature reaches 145°.