



## Coffee-Rubbed Steak Tacos

with Black Beans and Lime Crema

The best way to start your day? A warm cup of joe. The best way to end it? These savory coffee-rubbed tacos. The bell peppers add a welcome crunch, the lime contributes some tang, and the garlicky beans make it a meal.



**Prep:** 10 min  
**Total:** 30 min



level 1



nut free



Lime



Red Bell Pepper



Yellow Onion



Steak Tips



Garlic Powder



Black Beans



Sour Cream



Coffee Rub



Flour Tortillas

## Ingredients

	2 People	4 People	*Not Included
Lime	1	2	<b>Allergens</b>
Red Bell Pepper	1	2	<b>1) Milk</b>
Yellow Onion	1	2	<b>2) Wheat</b>
Steak Tips	12 oz	24 oz	
Garlic Powder	1 t	2 t	
Black Beans	1 Box	2 Boxes	
Sour Cream	<b>1)</b> 4 T	8 T	<b>Tools</b>
Coffee Rub	1 T	2T	Zester, Small pot, 2 Large pans, Plate, Small bowl, Large bowl, Paper towel
Flour Tortillas	<b>2)</b> 4	8	
Oil*	1 T	2 T	

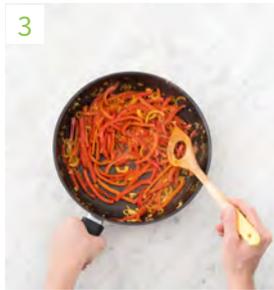
**Nutrition per person** Calories: 840 cal | Fat: 30 g | Sat. Fat: 10 g | Protein: 60 g | Carbs: 69 g | Sugar: 7 g | Sodium: 576 mg | Fiber: 22 g

1



**1 Prep: Wash and dry all produce.** If you don't have a microwave, preheat oven to 400 degrees. Zest and halve **lime**. Core, seed, and thinly slice **bell pepper**. Peel and chop the **onion**. Cut **steak tips** into 1/2-inch pieces.

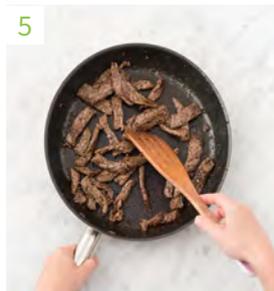
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**2 Cook the beans:** Heat a drizzle of **oil** in a small pot over medium heat. Add **garlic powder** and cook until fragrant, about 30 seconds. Add **beans** (along with liquid), and season with **salt** and **pepper**. Bring to a boil, then reduce to a simmer until thickened, about 10 minutes. Taste and adjust with more salt and pepper, if necessary.

**3 Cook the onions and peppers:** Heat a drizzle of **oil** in a large pan over medium-high heat. Add **onions** and **peppers**. Toss until slightly blistered, 5-6 minutes. Season with **salt** and **pepper**. Remove from pan and set aside on a plate.

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**4 Make the lime crema:** Meanwhile, combine **sour cream**, **lime zest**, and a squeeze of **lime** in a small bowl. Season to taste with **salt** and **pepper**.

**5 Cook the steak:** Toss **steak** in a large bowl with **coffee rub** and a large pinch of **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Add **steak** and cook until browned, 3-4 minutes, turning occasionally. **TIP:** Cook more or less according to your desired doneness.

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**6 Warm the tortillas and serve:** Wrap **tortillas** in a damp paper towel. Microwave on high 30 seconds. Alternatively, wrap in foil and bake 2-4 minutes. Fill tortillas with **steak**, **peppers**, **onions**, and **lime crema**. Serve alongside **black beans** and enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics, and you'll be entered into our weekly photo contest!

