



Carne Asada Steak Tacos

with Chipotle Crema & Romaine Slaw



20-30min



2 Servings

Carne asada tacos are filled with mouthwatering steak that's been soaked in a lime-cilantro-chipotle marinade. The steak is then sliced and topped with a crunchy romaine and radish slaw. With a hint of extra smoke and spice from the chipotle (which is a smoked jalapeño) in the crema, and the perfectly charred flour tortillas, these tacos are jammed with flavor.

What we send

- romaine hearts
- sirloin steaks
- poblano pepper
- lime
- fresh cilantro
- radish

What you need

Tools

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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880.0kcal, Fat 55.0g, Proteins 38.0g, Carbs 60.0g



1. Marinate steaks

Zest **lime** and squeeze **2 tablespoons juice**. Chop **cilantro leaves and stems** together. Finely chop **1½ teaspoons chipotle**. In a medium bowl, combine 1 tablespoon of the lime juice, **2 tablespoons oil**, ⅓ of the chopped cilantro, 1 teaspoon of the chopped chipotle, **½ teaspoon salt**, and **a few grinds pepper**. Add **steaks** to marinade; toss to coat.



4. Cook steaks

Remove **steaks** from marinade (reserve marinade for step 5) and pat dry with paper towels. Season with **½ teaspoon each salt and pepper**. Heat **1 tablespoon oil** over medium-high in same skillet. Add steaks and cook until well browned and medium-rare, about 3 minutes per side. Transfer steaks to cutting board to rest.



2. Prep ingredients

Halve **poblano**, remove stem, core and seeds, then thinly slice. Cut **romaine** crosswise into ⅜-inch thick pieces, discarding stem. Trim end from **radishes**, then thinly slice. In a small bowl, combine **all of the sour cream**, **½ teaspoon of the lime zest**, **remaining ½ teaspoon chopped chipotle**, **2 teaspoons water**, **¼ teaspoon salt**, and **a few grinds pepper**.



5. Cook poblanos

While **steaks** rest, add **poblanos** to same skillet. Cook over medium-high, stirring, until lightly browned and slightly soft, about 3 minutes. Add **reserved marinade** to peppers, and continue to cook until peppers are tender and well-charred, about 2 minutes more.



3. Heat tortillas

Heat a medium skillet, preferably cast-iron, over high. Add **tortillas**, two at a time, and cook on one side until charred and spotted in places, 30–45 seconds (watch closely). Wrap tortillas tightly in foil to keep warm as you repeat with remaining tortillas.



6. Make slaw & serve

In a medium bowl, combine **remaining 1 tablespoon lime juice** and **2 tablespoons oil**. Add **romaine**, **radishes**, and **remaining cilantro** and toss to coat. Season to taste with **salt** and **pepper**. Very thinly slice **steaks**. Serve **tortillas** topped with **poblanos**, **steak**, **some of the romaine slaw**, and **chipotle crema**. Serve **remaining slaw** and **crema** along...