





Spiced Steak Tacos

with Corn Salsa & Cilantro Crema

 20-30min  4 Servings

In this made-for-summer dish, steak gets treated to a tenderizing, spiced yogurt marinade. The charred corn salsa with cilantro yogurt is a quick, deconstructed take on Mexican street corn. Maximum flavor with minimum effort—just how we like it! Cook, relax, and enjoy!

What we send

- sour cream
- fresh cilantro
- red onion
- sirloin beef strips
- tampico de gallo spice blend
- lime
- ears corn
- 12, 6-inch white corn tortillas

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil
- sugar

Tools

- rimmed baking sheet
- 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

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

Nutrition per serving

Calories 728kcal, Fat 29g, Carbs 76g, Proteins 43g



1. Marinate steak strips

Preheat broiler with top rack 6 inches from heat source. In a large bowl, combine the **spice blend**, **half the sour cream**, **2 tablespoons oil**, **1 teaspoon salt**, and **a few grinds pepper**. Pat **steak strips** dry and lightly season with **salt** and **pepper**. Add steak strips to bowl with spiced sour cream and toss to coat.



4. Warm tortillas

Heat a small skillet over high. Place **1 tortilla** in the skillet and cook on one side until charred in spots, about 30 seconds. Wrap in aluminum foil to keep warm, and repeat with remaining tortillas, stacking and wrapping as you go.



2. Start salsa

Trim ends from **onion**, then halve, peel, and thinly slice **about 3 cups**. Pick **cilantro leaves** and finely chop stems, keeping leaves whole. Juice the **lime** into a medium bowl and stir in **¼ teaspoon salt** and **1 teaspoon sugar**. Add **chopped cilantro stems** and **¼ of the sliced onion** to the **lime juice**; toss to coat.



5. Broil onion & corn

Toss remaining sliced **onion** with **2 tablespoons oil** on a rimmed baking sheet; season with **salt** and **pepper**. Shuck ears of **corn**, then place on the layer of onions. Broil on top rack until onions soften and corn is charred in spots, turning corn halfway, about 5 minutes (watch closely broilers vary). Transfer corn to a cutting board to cool slightly.



3. Make cilantro crema

Finely chop **¼ of the cilantro leaves** and place in a small bowl. Stir in remaining **sour cream** and **2 tablespoons water**. Season to taste with **salt** and **pepper**.



6. Finish

Scatter **steak strips** on top of **onion**; broil until beef is golden brown, 3-5 minutes (watch closely). When corn is cool enough to handle, cut kernels from the cob and stir into **pickled onion**. Serve warm **tortillas** topped with **steak**, **onions**, and some **cilantro crema**. Spoon **corn salsa** on top and garnish with **remaining cilantro leaves**. Enjoy!