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Grilled Steak Fajitas

with Peppers, Onions & Salsa Roja

 30-40min  4 Servings

Caution: this dish will cause a spontaneous weeknight fiesta and general feeling of good vibes at your table! Tender sirloin steak strips, grilled onions and peppers are wrapped up in lightly charred flour tortillas. The warm salsa roja—red chile sauce—adds a tangy layer of flavor, while sprigs of fresh cilantro and sour cream cool it down. Everyone can make their own, just the way they like it...

What we send

- ketchup
- 6-inch flour tortillas ¹
- green bell peppers
- sour cream ⁷
- fresh cilantro
- sirloin strips
- taco seasoning
- red onion

What you need

- all-purpose flour ¹
- coarse kosher salt
- freshly ground pepper

Tools

- saucepan

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

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 786kcal, Fat 41g, Carbs 61g, Proteins 42g



1. Prep ingredients

Trim tops and bottoms from **peppers**, then remove seeds and thinly slice into ½-inch rings. Trim ends from **onion**, then peel, and slice into ½-inch thick rings. Finely chop **1 tablespoon of the onion**. Pat **sirloin strips** dry with paper towels.



4. Grill vegetables

In a medium bowl, toss **vegetables** with **1 tablespoon oil**, **½ teaspoon salt**, and **a few generous grinds pepper**. Add vegetables to grill, grill pan, or skillet, in batches if necessary. Cover and cook until lightly charred and tender, about 5-7 minutes, flipping halfway through.



2. Make red chile sauce

Heat **2 tablespoons oil** in a small saucepan over medium. Add **chopped onion** and cook until fragrant and soft, about 2 minutes. Add **taco seasoning**, **ketchup**, and **1 tablespoon flour**; cook, whisking, 1 minute. Slowly whisk in **1 cup water**; bring to a simmer. Cook until slightly thickened, 8-10 minutes. Season with **¼ teaspoon salt**. Cover to keep warm.



5. Grill steak strips

Using same bowl, toss **steak** with **1 tablespoon oil**, **1 teaspoon salt**, and **a few generous grinds pepper**. Add to grill, grill pan, or skillet and cook until steak strips are well browned on the outside and pink in the middle, about 3 minutes, flipping halfway through.



3. Char tortillas

Meanwhile, heat a grill, grill pan, or skillet over high. Working in batches, add **tortillas**, and cook on one side until charred in spots, 30-45 seconds (watch closely). Wrap tortillas tightly in foil as you go to keep warm and set aside.



6. Finish & serve

Add enough **water** to **sour cream** so that you can drizzle it. Season to taste with salt and pepper. Make your own **fajitas** table-side, topping the **warm tortillas** with **steak** and **vegetables**. Serve the **sour cream**, **cilantro**, and **sauce** alongside. Enjoy!