

KETO FRIENDLY

NO ADDED GLUTEN

## Cheesesteak Lettuce Wraps

with Peppers & Onions



20-30min



2 Servings

The keto friendly cheesesteak of our dreams—a dish that may be low on carbs, but it is full of comfort food flavors. Thinly sliced seared sirloin steak and sautéed sweet bell peppers and onions are loaded into crisp lettuce cups and is topped with a drizzled with a decadent creamy fontina cheese sauce.

## What we send

- romaine heart
- sirloin steaks
- yellow onion
- red bell pepper
- fontina <sup>7</sup>
- cream cheese <sup>7</sup>
- Italian seasoning
- garlic
- pickled jalapeño slices <sup>12</sup>

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- skillet
- 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

Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 590kcal, Fat 40g, Carbs 16g, Proteins 36g



### 1. Prep ingredients

Halve, peel, and cut **all of the onion** into ½-inch slices. Halve **bell pepper**, remove stem and seeds, then cut into thin strips. Finely chop **all of the fontina**. Peel and coarsely chop **1 teaspoon garlic**.



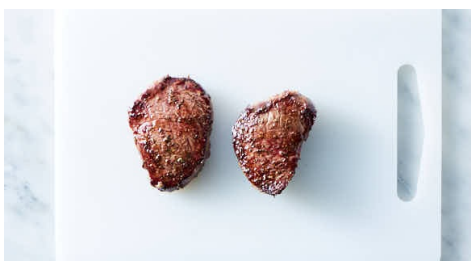
### 2. Cook peppers & onions

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **bell peppers, onions, and a generous pinch each salt and pepper**. Cook, covered, stirring occasionally, until lightly browned and tender, 5-7 minutes. Add **chopped garlic** and cook, about 30 seconds more. Transfer to a bowl and cover to keep warm. Reserve skillet for step 4.



### 3. Prep steaks

Pat **steaks** dry. Rub with **oil**, then season all over with **salt, a few generous grinds of pepper, and 1 teaspoon of the Italian seasoning**.



### 4. Cook steaks

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **steaks** and cook until well browned and medium-rare, about 3 minutes per side (or longer for thicker steaks). (Reduce heat to medium if browning too quickly.) Transfer steaks to a cutting board and let rest for 5 minutes.



### 5. Make sauce

While **steaks** rest, in a small saucepan, whisk together **cream cheese** and **⅓ cup milk**. Bring to a simmer over medium heat. Remove saucepan from heat, then whisk in **fontina** until melted. Season to taste with **salt and pepper**.



### 6. Finish & serve

Trim ends from **romaine**, then separate leaves. Very thinly slice **steaks**. Assemble **lettuce wraps** by filling leaves with **bell peppers, onions and sliced steak**. Drizzle with **some of the cheese sauce** and top with **pickled jalapeños**, if desired. Serve **remaining sauce** on the side for dipping. Enjoy!