

KETO FRIENDLY

NO ADDED GLUTEN

Cheesesteak Lettuce Wraps

with Peppers & Onions



20-30min



4 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

- pickled jalapeño slices ¹²
- flank steak
- yellow onion
- garlic
- Italian seasoning
- stracchino cheese ⁷
- romaine heart
- red bell pepper
- cream cheese ⁷

What you need

- kosher salt & ground pepper
- olive oil

Tools

- skillet
- 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

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 510kcal, Fat 37g, Carbs 13g, Proteins 27g



1. Prep ingredients

Halve, peel, and cut **all of the onion** into ½-inch slices. Halve **bell peppers**, remove stem and seeds, then cut into thin strips. Break or cut **stracchino** into bite-size pieces. Peel and coarsely chop **2 teaspoons garlic**.



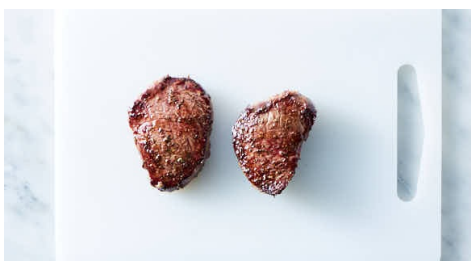
2. Cook peppers & onions

Heat **1 tablespoon oil** in a large 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 2 teaspoons 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, 4-6 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 **all of the cream cheese** and **⅓ cup milk**. Bring to a simmer over medium heat. Remove saucepan from heat, then whisk in **stracchino** until melted. Season to taste with **salt and pepper**.



6. Finish & serve

Trim ends from **romaine**, then separate leaves. Very thinly slice **steaks** across the grain. 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!