



FAST

LOW CALORIE

Carne Asada & Fresh Salsa

with Grilled Peppers & Onions



30-40min



2 Servings

If you don't have a grill or grill pan, preheat the broiler with a rack in the upper third. Place onions and peppers on a rimmed baking sheet, and roast until tender and lightly charred, 4-8 minutes. Heat 1 tablespoon oil in a skillet over medium-high, add steaks, and cook until browned and medium-rare, 3-4 minutes per side.

What we send

- queso blanco ⁷
- lime
- sirloin steaks
- plum tomatoes
- red onion
- garlic
- red bell pepper
- fresh cilantro
- taco seasoning

What you need

- kosher salt & ground pepper

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

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

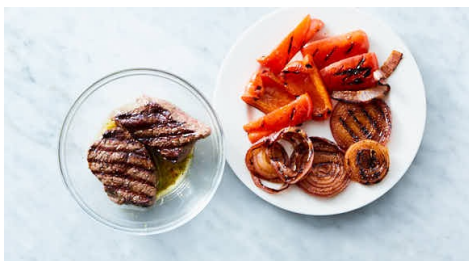
Nutrition per serving

Calories 620kcal, Fat 45g, Carbs 23g, Proteins 33g



1. Make lime dressing

Peel and finely chop **1 teaspoon garlic**. Squeeze **1 tablespoon lime juice**, then cut any remaining lime into wedges. Pick **cilantro leaves** from **stems**; finely chop stems and keep leaves whole. In a medium bowl, whisk to combine garlic, lime juice, cilantro stems, and **2 tablespoons oil**. Season to taste with **salt** and **pepper**.



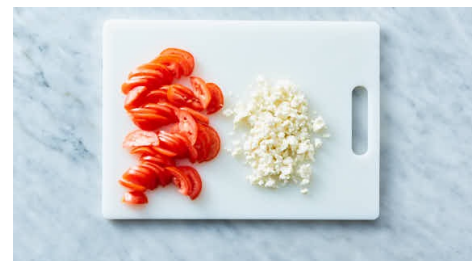
4. Grill steaks & veggies

Add **steaks**, **peppers**, and **onions** to grill or grill pan in a single layer, in batches if necessary. Cook steak until browned and medium-rare, 3-4 minutes per side. Transfer to bowl with **lime dressing**; let stand, turning occasionally, 5 minutes. Cook peppers and onions, turning occasionally, until charred and tender, 8-12 minutes. Transfer veggies to a plate.



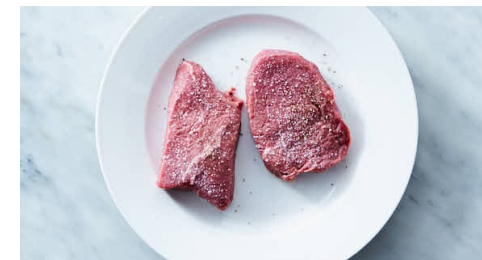
2. Prep veggies

Peel **onion**, then cut crosswise into ½-inch thick rounds. Halve **pepper**, then remove seeds and stem. Cut pepper into 2-inch wide strips. In a medium bowl, whisk to combine **2 teaspoons of the taco seasoning** and **2 tablespoons oil**. Transfer onions and peppers to bowl with taco oil; toss gently to coat, keeping onion rounds intact. Season with **salt** and **pepper**.



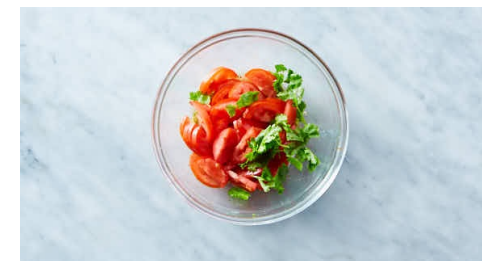
5. Prep tomato & cheese

Core **tomato**, then halve lengthwise and thinly slice into half-moons. Finely crumble **queso blanco** with your fingers.



3. Season steak

Pat **steaks** dry, then season with salt and pepper. Lightly **oil** grates of grill or grill pan, then heat over medium-high.



6. Finish & serve

Lift **steaks** out of **lime dressing** (reserve dressing); thinly slice across the grain. Toss **tomatoes** and **cilantro leaves** in same bowl with lime dressing; season with **salt** and **pepper**. Transfer **steaks**, **tomatoes** and **any juices** to plates. Serve with **grilled onions and peppers**, garnish with **queso blanco**, and **lime wedges** on the side for squeezing over. Enjoy!