

# HELLO

## **FAST & FRESH**

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

### **BUST OUT**

- Paper towels
- Pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

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# **SIZZLING STEAK TACO BAR**

with Fajita Veggies, Pico de Gallo, Guac & Red Pepper Crema



**BOX TO PLATE: 15 MINUTES** 



CALORIES: 850





### 1 PREP



1 | 2 Onion



1 | 2 Long Green Pepper



**1|1** Lime



10 oz | 20 oz Ranch Steak

- Wash and dry produce.
- Halve, peel, and thinly slice onion.
  Core and thinly slice green pepper. Quarter lime.
- Pat steak\* dry; slice crosswise into ½-inch strips and season all over with salt and pepper.



# 3 ZAP



6 | 12 Flour Tortillas Contains: Soy, Wheat

 While steak mixture cooks, wrap tortillas in damp paper towels; microwave for 30 seconds.



## 2 SIZZLE

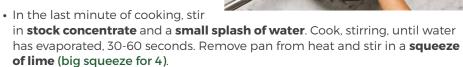


1 TBSP | 2 TBSP Fajita Spice Blend



1 | 2 Beef Stock Concentrate

- Generously drizzle oil in a very hot pan. Add onion, green pepper, salt, and pepper. Cook, stirring, until lightly browned, 2-3 minutes.
- Add steak and Fajita Spice Blend. Cook, stirring occasionally, until steak is cooked to desired doneness, 3-4 minutes more.





## 4 SERVE



4 oz | 8 oz Pico de Gallo



**½ Cup | 1 Cup** Guacamole



½ Cup | 1 Cup Mexican Cheese Blend Contains: Milk



4 TBSP | 8 TBSP Smoky Red Pepper Crema Contains: Milk

 Serve tortillas, steak mixture, pico de gallo, guacamole, cheese, crema, and remaining lime wedges family style and let everyone build their own tacos!

