One-Pan Steak Tacos with Pineapple Salsa

plus Red Onion, Jalapeño & Sour Cream

20-Min Meal 20 Minutes · Calories: 580 · Protein: 32 g

Ingredients 2 Person | 4 Person

- **4 oz | 8 oz** Pineapple
- **1 | 2** Tomato
- **1 | 2** Jalapeño
- **1 TBSP | 2 TBSP** Mexican Spice Blend
- **3 TBSP | 6 TBSP** Sour Cream
- **1 | 2** Red Onion
- **10 oz | 20 oz** Ranch Steak
- **5 tsp | 10 tsp** Red Wine Vinegar
- **6 | 12** Flour Tortillas

Customizable Meal

If you chose to personalize your meal, refer to the separate **HelloCustom** card or scan here for instructions.

Hello

Pineapple Salsa

Powers up spiced steak tacos with a burst of juicy, tangy-sweet tropical flavor.

Before you start

Flamey Flave

If you have a few extra minutes, toast your tortillas in a hot, dry pan for 1-2 minutes to add smoky, fire-kissed flavor and delicious charred spots.

Cooking tools

strainer, paper towels, large pan, small bowl

Pantry ingredients

kosher salt, black pepper, cooking oil

Nutrition

Nutrients	per serving
Calories:	580
Total Fat:	23g
Saturated Fat:	10g
Sodium:	1080mg
Total Carbohydrate:	56g
Dietary Fiber:	2g
Added Sugars:	9g
Protein:	32g

Allergens

sour cream (contains: milk), flour tortillas (contains: soy, wheat)

Cook for YOUR Crowd

Our recipes are customizable!

Double Protein/Veggies? Cook in batches or use a larger pan—it may take longer, so follow visual and temp cues.

Making 3 Servings? Lighten up on the seasoning and any other ingredients you like—this will keep the balance just right.

Making 6 Servings? Just triple the 2-serving recipe—easy!

For HelloCustom nutritional information, please refer to HelloFresh.com.

1 Prep

- **Wash and dry produce.**
- Halve, peel, and thinly slice **onion**; mince a few slices until you have 1 TBSP **(2 TBSP for 4 servings)**. Drain **pineapple**. Dice **tomato** into ½-inch pieces. Mince **jalapeño**, removing ribs and seeds for less heat if desired.

2 Cook Steak & Onion

- Pat **steak*** dry with paper towels and thinly slice against the grain.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **steak**, **sliced onion**, and **Mexican Spice Blend** to pan; season with **salt** and **pepper**. Cook, stirring occasionally, until onion is softened and steak is cooked to desired doneness, 3-6 minutes.

3 Make Salsa & Warm Tortillas

- Meanwhile, in a small bowl, combine **drained pineapple**, **tomato**, **minced onion**, **vinegar**, and as much **jalapeño** as you like. Season with **salt** and **pepper** to taste.
- Wrap **tortillas** in damp paper towels and microwave until warmed through, 30 seconds.

4 Serve

- Divide **tortillas** between plates and fill with **steak mixture** and **salsa (draining first)**. Top **tacos** with **sour cream**. Serve.

*Beef is fully cooked when internal temperature reaches 145°.

Wash and dry fresh produce. Wash hands and surfaces after handling raw pork, meat, poultry, fish, shellfish, or eggs. Consuming raw or undercooked pork, meat, poultry, fish, shellfish, or eggs may increase your risk of foodborne illness. Go to hellofresh.com/about/faq for safe cooking guidelines.

How was your meal?

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