



# KIWI SALSA AND STEAK FAJITAS











with Charred Bell Pepper, Onion, and Blistered Beans



**HELLO**  
**KIWI SALSA**

The green fruit goes into this unexpectedly tart, tangy, and tasty condiment.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 770**

- |  |  |   |  |  |
|--|--|---|--|--|
| <br>Red Onion       | <br>Roma Tomato | <br>Lime | <br>Beef Stir-Fry         | <br>Kidney Beans  |
| <br>Red Bell Pepper | <br>Scallions   | <br>Kiwi | <br>Southwest Spice Blend | <br>Flour Tortillas<br><small>(Contains: Wheat)</small> |



## START STRONG

To prep the kiwi, trim off the top and bottom ends, stand it upright on your cutting board, then carefully peel away the skin with your knife.

## BUST OUT

- Zester
- Medium bowl
- 2 Large pans
- Paper towels
- Strainer
- Oil (1 TBSP | 2 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

• Red Onion	1   1
• Red Bell Pepper	1   2
• Roma Tomato	1   2
• Scallions	2   4
• Lime	1   2
• Kiwi	1   2
• Beef Stir-Fry	10 oz   20 oz
• Southwest Spice Blend	1 TBSP   2 TBSP
• Kidney Beans	1 Box   2 Boxes
• Flour Tortillas	4   8

## HELLO WINE



### PAIR WITH

Meadowhawk South Eastern  
Australia Shiraz-Cabernet, 2016

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## 1 PREP

Wash and dry all produce. Halve and peel **onion**. Mince until you have 2 TBSP minced onion, then slice rest into ¼-inch-thick slices. Core and seed **bell pepper**, then cut into ¼-inch-thick strips. Finely chop **tomato**. Trim, then thinly slice **scallions**, keeping greens and whites separate. Zest **lime** until you have ½ tsp zest, then cut into halves.



## 4 CHAR VEGGIES

Add **bell pepper, sliced onion, scallion whites**, and a drizzle of **oil** to same pan over medium-high heat. Season with **salt** and **pepper**. Cook, tossing occasionally, until veggies are starting to char, 5-7 minutes.



## 2 MAKE KIWII SALSA

Peel **kiwi**, then cut into small cubes. Add to a medium bowl along with **tomato, zest, juice** from one lime half, a pinch of **scallion greens**, and **minced onion** (you may want to use less onion to taste). Toss to combine. Season with **salt** and **pepper**.



## 5 BLISTER BEANS

Meanwhile, heat a drizzle of **oil** in another large pan over medium-high heat. Drain and rinse **beans**, then add to pan. (**TIP:** If you have any remaining minced onion, add that, too.) Season with **salt** and **pepper**. Cook, tossing, until slightly blistered, 3-5 minutes. While beans cook, wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds.



## 3 COOK BEEF

Heat a drizzle of **oil** in a large pan over medium-high heat. Pat **beef** dry with a paper towel. Season all over with **Southwest spice blend, salt**, and **pepper**. Add to pan and cook, tossing frequently, to desired doneness, 2-4 minutes. Remove from pan and set aside.



## 6 ASSEMBLE AND SERVE

Fill **tortillas** with **beef, veggies**, and **beans**. Top with **kiwi salsa** and sprinkle with any remaining **scallion greens**. Cut remaining **lime** half into wedges and serve on the side for squeezing over.

## STUNNING!

These out-of-the-ordinary fajitas are guaranteed to impress.

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