

Top Round Steak Fajitas

with Guacamole & Whole Wheat Tortillas

Perhaps the best part of making fajitas is customizing them with different condiments—sour cream, fresh cilantro, and guacamole are our favorites—so that each bite is exactly to your taste. Fresh guacamole, made by simply mashing the right ingredients together enhances the juicy steak, peppers and onions we use in our filling. After tasting our signature spice blend of chili powder, ground fennel, cumin, and a touch of cinnamon, you'll feel as though all that's missing from the scene is the mariachi music.



Ingredients

- 1 Avocado
- 1 Bunch Cilantro
- 1 Clove Garlic
- 1 Green Bell Pepper
- 1 Lime
- 1 Red Bell Pepper
- 1 Red Onion
- 10 Oz. Top Round Steak
- 2 Teaspoons Fajita Spice Blend
- 4 Whole Wheat Tortillas
- ¼ Cup Sour Cream

Makes 2 Servings
About 700 Calories Per Serving



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Recipe #137

Instructions



1 Prepare the ingredients:

Wash and dry the fresh produce. Thinly slice the bell peppers. Peel and cut the onion in half, then thinly slice one half and small dice the other. Peel and mince the garlic, smashing until it resembles a paste. Pick the cilantro leaves off the stem and roughly chop. Cut the lime into quarters.



2 Make the guacamole:

Cut the **avocado** in half and remove the pit. Using a spoon, scoop the avocado out of the peel and into a medium bowl. Combine with the **juice of 2 lime wedges, half the cilantro**, as much **red onion** as you'd like and **pinch of the garlic** (reserve the rest of the red onion and garlic for the vegetables). Using a fork, mash the ingredients until well combined; season with salt and pepper to taste.



3 Start the steak:

Slice the **steak** into 1/4" strips, season with salt and pepper on all sides. In a large pan, heat a couple teaspoons of olive oil on high until hot. Add the seasoned steak to the pan and cook 2 to 4 minutes for medium, or until cooked to your desired doneness, turning over once. Transfer the steak to a plate, leaving behind any drippings. Covering the plate loosely to keep warm.



4 Cook the vegetables:

In the same pan used for the steak, add a little more olive oil and heat on medium until hot. Add the **sliced onion and remaining diced onion and garlic**, cook 1 to 2 minutes, or until softened. Add the **peppers** and cook 2 to 3 minutes, or until softened, stirring occasionally; season with salt and pepper to taste. Add **2 tablespoons of water** and scrape up any browned bits at the bottom of the pan to incorporate.



5 Finish the steak:

Add the **cooked steak** along with any juices on the plate to the pan with the vegetables. Stir in the **fajita seasoning** and cook for 30 seconds to 1 minute, or until well combined. Remove from heat.



6 Plate your dish:

Warm each **tortilla** in a clean, dry pan on medium heat for 20 to 30 seconds per side, or until soft and pliable. To plate your dish, place 2 tortillas on each plate and fill with the steak and pepper mixture. Garnish with the **guacamole, sour cream**, and the **remaining cilantro**. Serve with **remaining lime wedges**. Enjoy!