

Grilled Steak Fajitas

with Spicy Onion & Poblano Pepper

2 SERVINGS

⌚ 25-35 MINS

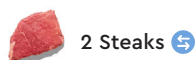
 **Blue Apron**
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🔗 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 🔗 icon) and instructions tailored to you.*

Ingredients

Customized ingredients



2 Steaks 🔗

SWAPPED FOR:



2 10-oz New York Strip Steaks 🔗



1/4 cup Sour Cream



2 tsps Honey



4 Flour Tortillas



1 Poblano Pepper



6 oz Carrots



1 Tbsp Ancho Chile Paste



1 Tbsp Mexican Spice Blend¹



1 Red Onion



1 Kohlrabi



2 Tbsps Grated Cotija Cheese



1 Tbsp Verjus Blanc

¹. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano
*Ingredients may be replaced and quantities may vary.

 Serve with Blue Apron wine that has this symbol
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Making this recipe indoors?

The steps featured below provide cooking instructions for a grill—but that doesn't mean it's any less delicious when prepared in your kitchen. Scan this QR code for helpful tips for transitioning grill recipes to your oven or stovetop.



1 Prepare the ingredients & make the slaw

- Remove the **honey** from the refrigerator to bring to room temperature.
- Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates.
- Wash and dry the fresh produce.
- Peel the **onion**; cut into 1/2-inch rounds, keeping the layers intact.
- Peel the **carrots**; grate on the large side of a box grater.
- Cut off the top and bottom of the **kohlrabi** to create a flat surface; using a knife, cut down along the curve of the kohlrabi to remove the green skin. Halve lengthwise; if present, remove the core, then grate on the large side of a box grater.
- Combine the **grated carrots** and **grated kohlrabi** in a bowl. Add the **vinegar** and a drizzle of **olive oil**; season with salt and pepper. Toss to coat. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.
- Cut off and discard the stem of the **pepper**; halve lengthwise, then remove the ribs and seeds. Thoroughly wash your hands, knife, and cutting board immediately after handling.



2 Grill & cut the vegetables

- Place the **onion rounds** and **halved pepper** in a large bowl. Drizzle with **olive oil** and season with salt and pepper; turn to coat.
- Reserving the bowl, grill the **onion rounds** 3 to 4 minutes per side, or until charred and tender.
- Grill the **halved pepper** 4 to 5 minutes per side, or until charred and softened.
- Transfer to a cutting board. When cool enough to handle, roughly chop the **grilled onion** and thinly slice the **grilled pepper**.



3 Grill the steaks

- Pat the **steaks** dry with paper towels; drizzle with **olive oil** and season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- Grill 4 to 5 minutes per side for medium-rare, or until browned and cooked to your desired degree of doneness.*
- Transfer to a cutting board and let rest at least 5 minutes.



CUSTOMIZED STEP 3 If you chose Strip Steaks

- Grill the steaks as directed.

4 Toast the tortillas

- While the steaks rest, add the **tortillas** to the grill and toast 30 seconds to 1 minute per side, or until lightly charred.
- Transfer to a work surface.



5 Finish & serve your dish

- In the reserved bowl, whisk together the **honey** (kneading the packet before opening), **chile paste**, and a drizzle of **olive oil**.
- Add the **chopped onion** and **sliced pepper**; toss to coat. Taste, then season with salt and pepper if desired.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Assemble the fajitas using the **toasted tortillas**, **sliced steaks**, **dressed vegetables**, and **sour cream**. Serve the **slaw** on the side. Garnish with the **cheese**. Enjoy!



*An instant-read thermometer should register 145°F.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC, New York, NY 10005

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