

Grilled Steak Tacos

with Grilled Peach & Cucumber Salad

2 SERVINGS

30-40 MINS

 Blue Apron

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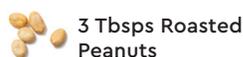
Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients

Customized ingredients



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

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

- Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates.
- Wash and dry the fresh produce.
- Halve and pit the **peach**.
- Peel the **onion**; cut crosswise into 1/2-inch rounds, keeping the layers intact.
- Using a zester or the small side of a box grater, zest the **lime** to get 1 teaspoon. Halve the lime crosswise.
- Thinly slice the **cucumbers** into rounds.
- Roughly chop the **peanuts**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, combine the **sour cream**, **lime zest**, and the **juice of 1 lime half**; season with salt and pepper.



2 Grill the peach & vegetables

- Place the **halved peach**, **onion rounds**, **halved pepper**, and **scallions** in a large bowl. Drizzle with **olive oil** and season with salt and pepper; turn to coat.
- Reserving the bowl, grill the **seasoned peach, onion, and pepper** 3 to 5 minutes per side, or until charred and softened.
- Grill the **seasoned scallions** 2 to 3 minutes per side, or until charred and softened.
- Transfer to a cutting board.



3 Grill the steaks

- Meanwhile, 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 (125°F), 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 Flank Steak*

- Grill the steaks as directed.

4 Chop the vegetables & make the salad

- While the steaks rest, roughly chop the **grilled onion and pepper**; set aside.
- Roughly chop the **grilled peach**.
- Roughly chop the **scallions**, discarding the root ends.
- In the reserved bowl, combine the **sliced cucumbers**, **chopped peach**, **chopped scallions**, **half the cheese**, and the **juice of the remaining lime half**. Season with salt and pepper; stir to combine. Taste, then season with salt and pepper if desired.



5 Toast the tortillas & serve your dish

- Add the **tortillas** to the grill and toast 30 seconds to 1 minute per side, or until charred. Transfer to a work surface.
- Find the lines of muscle (or grain) on the **rested steaks**; thinly slice crosswise against the grain.
- Assemble the tacos using the **toasted tortillas**, **lime sour cream**, **sliced steaks**, **chopped onion and pepper**, and **remaining cheese**.
- Serve the **tacos** with the **salad** on the side. Garnish the salad with the **chopped peanuts**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 145°F for steak. Cook the steaks an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.

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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