

# Steak Tacos

with Peach & Cucumber Salad

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**  
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## Ingredients\*

Customized ingredients



2 Steaks 

SWAPPED FOR:



2 Flank Steaks 



1 clove Garlic



2 Tbsps Grated Cotija Cheese



1 Tbsp Light Brown Sugar



4 Flour Tortillas



1 Poblano Pepper



1 Peach



¼ cup Sour Cream



3 Tbsps Roasted Peanuts



1 Persian Cucumber



1 Red Onion



1 Lime



2 tsps Chipotle Chile Paste



1 Tbsp Mexican Spice Blend<sup>1</sup>



Serve with Blue Apron wine that has this symbol  
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## Cook along on the app



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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.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the glaze

- If you prefer to use an oven to warm the tortillas instead of a microwave, preheat the oven to 375°F.
- Wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onion**.
- Thinly slice the **cucumber**.
- Using a zester or the small side of a box grater, finely grate the **lime** to get 1 teaspoon. Quarter the lime.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- In a medium bowl, combine the **sliced cucumber**, the **juice of 2 lime wedges**, a drizzle of **olive oil**, and **as much of the garlic paste as you'd like**. Season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes.
- Halve, pit, and thinly slice the **peach**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, whisk together the **sugar**, **½ cup of water**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.



## 2 Cook the steaks

- Pat the **steaks** dry with paper towels; season on all sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook, turning occasionally, 8 to 10 minutes for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.\*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board; let rest at least 5 minutes.



## CUSTOMIZED STEP 2 If you chose Flank Steaks

- Pat the **steaks** dry with paper towels; season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook 2 to 4 minutes per side for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.\*

## Customized Step 2 continued:

- Leaving any browned bits (or fond) in the pan, transfer to a cutting board; let rest at least 5 minutes.

## 3 Cook & glaze the vegetables

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onion** and **sliced pepper**. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- Add the **glaze** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally and scraping up any fond, 3 to 4 minutes, or until the vegetables are softened and the liquid has mostly cooked off.
- Turn off the heat. Taste, then season with salt and pepper if desired.



## 4 Make the salad

- Meanwhile, to the bowl of **marinated cucumber**, add the **sliced peach**, **peanuts**, and **half the cheese**. Season with salt and pepper; stir to combine.
- Taste, then season with salt and pepper if desired.



## 5 Warm the tortillas

- If using the microwave, wrap the **tortillas** in a damp paper towel and microwave on high 1 minute, or until heated through.
- If using the oven, wrap the **tortillas** in foil and place directly onto an oven rack; warm 7 to 9 minutes, or until heated through.
- Transfer the warmed tortillas to a work surface and carefully unwrap.



## 6 Finish & serve your dish

- In a bowl, combine the **sour cream**, **lime zest**, and the **juice of the remaining lime wedges**.
- Find the lines of muscle (or grain) on the **rested steaks**; thinly slice crosswise against the grain.
- Assemble the tacos using the **warmed tortillas**, **lime sour cream**, **sliced steaks**, **glazed vegetables** (including any glaze from the pan), and **remaining cheese**.
- Serve the **tacos** with the **salad** on the side. 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.



Try it on  
the grill

This recipe provides cooking instructions for your stove or oven, but it can also be prepared on the grill! Scan this QR code for helpful tips on how to adjust cooking times and adapt this recipe.



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](http://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.

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