

# Steak Tacos

with Fresh Tomato Salsa & Lime Sour Cream

2 SERVINGS

30-40 MINS

 **Blue Apron**  
blueapron.com



## Ingredients\*

Customized ingredients



2 Steaks 

SWAPPED FOR:



2 Flank Steaks 



1 oz Sliced Pickled Jalapeño Pepper



2 Tbsps Grated Cotija Cheese



4 Flour Tortillas



4 oz Grape Tomatoes



1 Lime



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



1 Zucchini



2 Scallions



¼ cup Sour Cream



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

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

- 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 the **tomatoes**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Medium dice the **zucchini**.
- Halve the **lime** crosswise.
- Roughly chop the **pepper**. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, combine the **sour cream** and the **juice of 1 lime half**. Season with salt and pepper.



## 2 Make the tomato salsa

- In a bowl, combine the **halved tomatoes**, **sliced white bottoms of the scallions**, the **juice of the remaining lime half**, **2 teaspoons of olive oil**, and **as much of the chopped pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper.
- Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



## 3 Cook the steaks

- Meanwhile, pat the **steaks** dry with paper towels; season on all sides with salt, pepper, and **half the spice blend**.
- 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.



## 4 Cook the zucchini

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **diced zucchini** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt, pepper, and the **remaining spice blend**. Continue to cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Turn off the heat.



## 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 Slice the steaks & serve your dish

- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Assemble the tacos using the **warmed tortillas**, **lime sour cream**, **sliced steaks**, and **tomato salsa**.
- Serve the **tacos** with the **cooked zucchini**. Garnish with the **sliced green tops of the scallions**. Garnish the zucchini with the **cheese**. 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](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://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

Share your photos with #blueapron

