

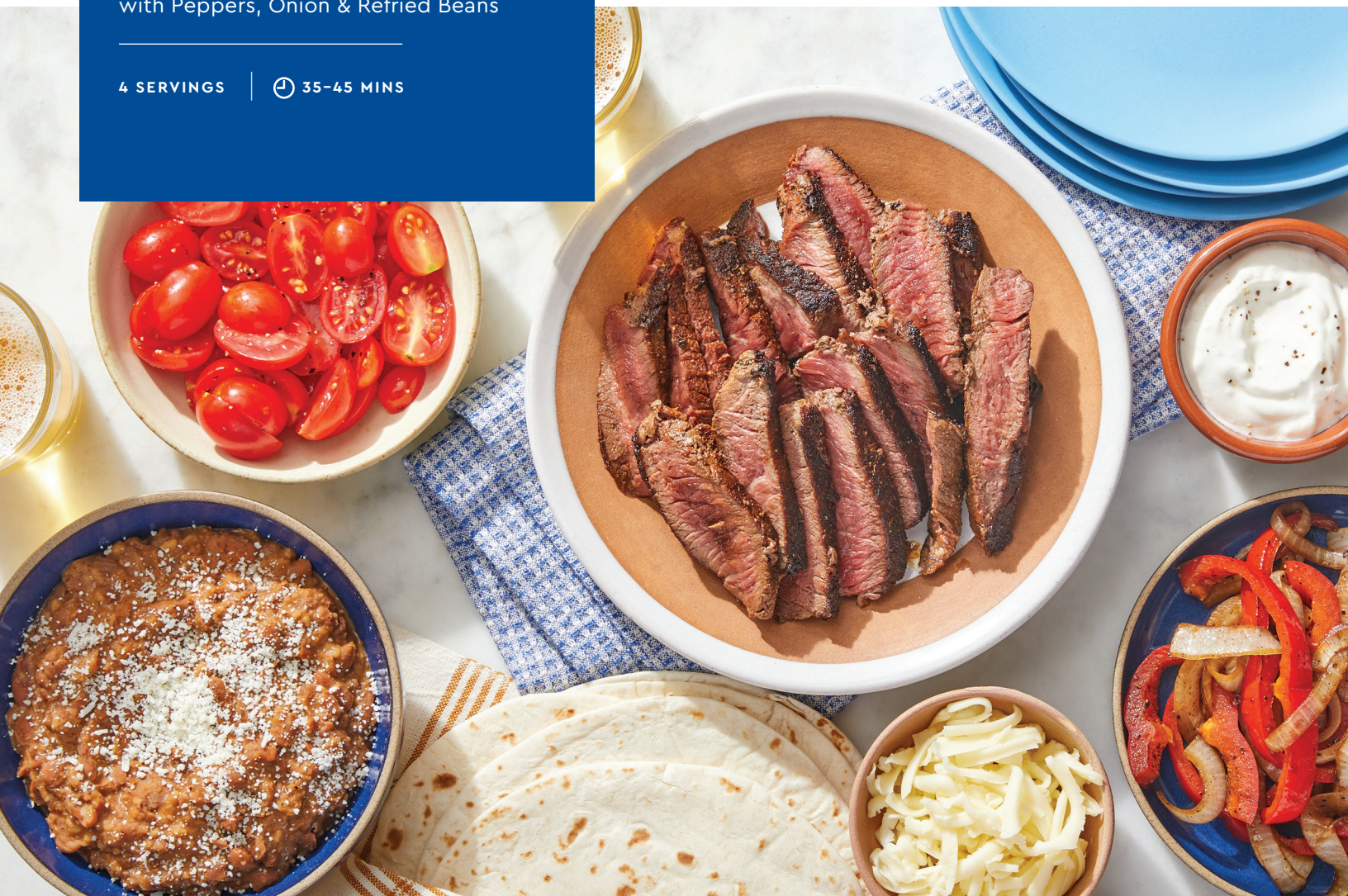
Steak Fajitas

with Peppers, Onion & Refried Beans

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
blueapron.com



Ingredients*

Customized ingredients



4 Steaks 

SWAPPED FOR:



4 Flank Steaks 



4 oz Grape Tomatoes



4 oz Shredded Monterey Jack Cheese



¼ cup Sour Cream



1 Tbsp Mexican Spice Blend¹



8 Flour Tortillas



1 Yellow Onion



3 oz Caramelized Onions & Garlic



2 Tbsps Grated Cotija Cheese



2 tsps Chipotle Chile Paste



1 15.5-oz can Pinto Beans



2 Bell Peppers



1 Lime



2 Tbsps Crème Fraîche



2 Tbsps Vegetarian Worcestershire Sauce



Serve with Blue Apron wine that has this symbol
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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

- 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.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice lengthwise.
- Halve, peel, and thinly slice the **onion**.
- Quarter the **lime**.
- In a bowl, combine the **sour cream** and the **juice of 1 lime wedge**; season with salt and pepper.
- Halve the **tomatoes**; place in a separate bowl. Add the **juice of 1 lime wedge**; season with salt and pepper.



2 Cook the steaks

- Pat the **steaks** dry with paper towels. Season on all sides with salt, pepper, and **half the spice blend**.
- In a large pan, 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 and 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 **half the spice blend**.
- In a large pan, 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.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.

3 Make the refried beans

- Meanwhile, in a small pot, combine the **beans** (including the liquid), **caramelized onions**, **remaining spice blend**, and **up to half the chile paste**, depending on how spicy you'd like the dish to be. Heat to boiling on high, stirring occasionally.
- Once boiling, using a potato masher (or the back of a wooden spoon), mash until about half the beans are broken down.
- Continue to cook, stirring frequently, 4 to 5 minutes, or until the beans are thickened.
- Turn off the heat. Stir in the **crème fraîche** and the **juice of the remaining lime wedges**; season with salt and pepper.
- Cover to keep warm.



4 Cook & dress the vegetables

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced peppers** and **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and slightly softened.
- Turn off the heat. Carefully add the **worcestershire sauce**; stir, scraping up any fond, until combined.
- Taste, then season with salt and pepper if desired.



5 Warm the tortillas & serve your dish

- If using a 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.
- Find the lines of muscle (or grain) on the **rested steaks**; thinly slice crosswise against the grain.
- Serve the **warmed tortillas**, **sliced steaks**, **cooked vegetables**, **monterey jack**, **seasoned tomatoes**, and **lime sour cream** separately. Assemble each fajita using 1 warmed tortilla. Serve the **refried beans** on the side. Garnish the beans with the **cotija**. 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.

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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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