

Steak, Pepper & Onion Fajitas

with Tangy Slaw

🕒 35-45 MINS | 4 SERVINGS

For this crowd-pleasing dish, you'll fill warm flour tortillas with an irresistible combination of tender sliced steak, sautéed peppers and onion, and more. For refreshing contrast, a cabbage and cucumber slaw and lime sour cream are served on the side.



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Plush & Fruity

Serve a bottle with this symbol for a great pairing.



Ingredients



4
STEAKS



4 oz
SWEET PEPPERS



2
PERSIAN
CUCUMBERS



1 lb
GREEN OR RED
CABBAGE



1 Tbsp
SUGAR



2 Tbsps
VEGETARIAN
WORCESTERSHIRE
SAUCE



8
FLOUR TORTILLAS



1
LIME



2
SCALLIONS



1
SWEET ONION



4 oz
MONTEREY JACK
CHEESE



1/2 cup
SOUR CREAM



To find out more about Wellness at Blue Apron visit us at www.blueapron.com/pages/wellness, or for further nutrition information see the Nutrition Facts card.



1

1 Prepare the ingredients & make the lime sour cream:

- 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 out and discard the core of the **cabbage**; thinly slice the leaves.
- Thinly slice the **scallions**.
- Halve the **cucumbers** lengthwise; thinly slice crosswise.
- Cut off and discard the stems of the **peppers**; remove the cores, then thinly slice lengthwise.
- Halve, peel, and thinly slice the **onion**.
- Grate the **cheese** on the large side of a box grater.
- Quarter the **lime**.
- In a bowl, combine the **sour cream** and the **juice of 1 lime wedge**; season with salt and pepper.



2

2 Make the slaw:

- In a large bowl, whisk together the **sugar**, the **juice of 2 lime wedges**, and a drizzle of **olive oil** until the sugar has dissolved. Season with salt and pepper. Add the **sliced cabbage**, **sliced scallions**, and **sliced cucumbers**; toss to combine.
- Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



3

3 Cook the steaks:

- Meanwhile, pat the **steaks** dry with paper towels. Season with salt and pepper on both sides.
- In a large pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook, turning occasionally, 8 to 10 minutes for medium-rare, 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.



4

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** and the **juice of the remaining lime wedge**; stir, scraping up any fond, until combined. Taste, then season with salt and pepper if desired.



5

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**, **grated cheese**, and **lime sour cream** separately. Assemble each fajita using 1 warmed tortilla. Serve with the **slaw** on the side. Enjoy!

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



NUTRITION PER SERVING (AS PREPARED)* Calories: 710, Total Carbohydrates: 47g, Dietary Fiber: 5g, Added Sugar: 5g, Total Fat: 39g, Saturated Fat: 18g, Protein: 45g, Sodium: 1430mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

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

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