



**GREEN
CHEF**

STEAK TACOS WITH CREAMY GUACAMOLE

red bell pepper, onion, tomato, cotija, Cholula sauce

COOK TIME

25 MIN

SERVINGS

2

CALORIES PER SERVING

680

Our cumin, paprika, and ancho spice blend adds deep fajita-reminiscent flavor to ranch steaks, bell pepper, and onion in tonight's tacos. The steak and veggies are all piled into warm tortillas along with your favorite taco staples: a homemade creamy guac (with another touch of the same spice blend), fresh tomato, and bright cotija cheese. A dash of Cholula sauce on top brings a touch more heat (or a generous drizzle, you choose!), and a squeeze of lime juice adds a zesty finish.

INGREDIENTS (12 ITEMS)

1 whole	Lime
1 unit	Red bell pepper
1 whole	Yellow onion
1 whole	Roma tomato
2 oz	Guacamole
1 oz	Sour cream <small>M</small>
2 tsp	Cumin, paprika & ancho spices
2 (5 oz)	Ranch steaks*
6 whole	Flour tortillas <small>W</small>
1 whole	Vegetable stock concentrate
1 tsp	Cholula sauce
¾ oz	Cotija cheese <small>M</small>

WHAT YOU'LL NEED

large sauté pan
small bowl
measuring cup & spoons
thermometer
oven mitt
cooking oil
salt & pepper

ALLERGENS

M MILK
W WHEAT



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

*Steaks are fully cooked when internal temperature reaches 145°.

Wash and dry fresh produce. Wash hands and surfaces after handling raw meat. Consuming raw or undercooked meat may increase your risk of foodborne illness. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 PREP

- Preheat oven to 400 degrees.
- Quarter **lime**.
- Cut **red bell pepper*** lengthwise into strips, about ¼ inch thick. Halve strips widthwise.
- Cut ends off **yellow onion** and discard peel. Halve lengthwise. Lay flat and slice into strips, about ¼ inch each.
- Small dice **Roma tomato** into pieces, about ¼ inch each.

**The ingredient you received may be a different color.*

4 COOKING FOR

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 MAKE CREAMY GUACAMOLE

- Place **guacamole** and **sour cream** in a small bowl. Squeeze juice from two **lime wedges** over bowl. Season with salt, pepper, and a small pinch of **cumin, paprika, and ancho spices**. Stir to combine.

3 COOK STEAK

- Pat **ranch steaks** dry with paper towels. Season with salt, pepper, and about half the remaining **cumin, paprika, and ancho spices**.
- Heat about 1 tablespoon cooking oil in a large sauté pan over medium heat. Add **steaks** to hot pan. Cook 3–5 minutes on each side, or until fully cooked (or to desired doneness).
- Transfer **steaks** to a cutting board. (Reserve pan.) Let rest at least 3 minutes.

4 WARM TORTILLAS

- Stack **flour tortillas** on foil; wrap with foil. Place directly on oven rack. Warm 4–6 minutes, or until heated through.

5 COOK VEGGIES

- Heat pan used for steaks over medium-high heat. Add **bell pepper** and **onion** to hot pan. Season with salt, pepper, and remaining **cumin, paprika, and ancho spices**. Cook 3–5 minutes, or until veggies begin to soften, stirring occasionally.*
- Add **vegetable stock concentrate** and about ¼ cup water to pan. Stir to combine. Cook 1–2 minutes, or until liquid has reduced. Remove from heat.

**If the pan seems dry while cooking, add a tablespoon of cooking oil.*

6 PLATE YOUR DISH

- Cut **steaks** against the grain into slices, about ¼ inch thick.
- Divide **tortillas** between plates. Spread with **creamy guacamole**. Top with **steak** and **veggies**. Drizzle with **Cholula sauce** as desired (or omit). Garnish with **tomato** and **cotija cheese**. Serve with remaining **lime wedges**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (531g)

Amount per serving

Calories 680

	% Daily Value*
Total Fat 31g	40%
Saturated Fat 10g	50%
Trans Fat 0g	
Cholesterol 90mg	30%
Sodium 1320mg	57%
Total Carbohydrate 62g	23%
Dietary Fiber 8g	29%
Total Sugars 11g	
Includes 1g Added Sugars	2%
Protein 37g	
Vitamin D 0mcg	0%
Calcium 213mg	15%
Iron 6mg	35%
Potassium 1079mg	25%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Ranch Steak [beef, water, salt, sodium phosphate], **Cumin, Paprika & Ancho Spices** (Ground Cumin, Ground Coriander, Dried Oregano, Smoked Paprika, White Pepper, Ancho Chili Powder, Granulated Garlic), **Flour Tortillas** [wheat flour (unbleached wheat flour, niacin, iron thiamin mononitrate, riboflavin, enzyme, folic acid), water, vegetable shortening (palm oil), salt, mono- and diglycerides, calcium propionate, vital wheat gluten, rice flour, sugar, sodium bicarbonate, fumaric acid, sorbic acid, sodium aluminum sulfate, sodium aluminum phosphate, guar gum, cmc gum, enzymes (wheat starch, microcrystalline cellulose), sodium metabisulfite], **Vegetable Stock Concentrate** [vegetable juice concentrates (tomato, mushroom, onion, carrot, celery), sugar, maltodextrin, salt, yeast extract, and natural flavor], **Bell Peppers, Yellow Onion, Guacamole** [hass avocados, distilled vinegar, contains 2% or less of water, jalapeño peppers, salt, dehydrated onion, granulated garlic.], **Sour Cream** [cultured cream], **Lime, Roma Tomatoes, Cotija Cheese** [pasteurized milk, salt, cheese cultures, enzymes, cellulose], **Cholula Sauce** [water, peppers (arbol & piquin), salt, vinegar, garlic powder, spices, xanthan gum]

Allergen information:

Contains Milk And Wheat

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.