



**GREEN
CHEF**

FAJITA-STYLE SPICED SHRIMP & STEAK TACOS

roasted pepper & onion, creamy chimichurri, cotija, cilantro

COOK TIME

30 MIN

SERVINGS

2

CALORIES PER SERVING

1060

Surf 'n' turf meets Tex-Mex flavor in these fajita-spiced tacos. Bell pepper and onion are seasoned with a cumin, paprika, and ancho spice blend that imparts fajita-style flavor. The same spice blend is used on the shrimp, which are roasted with the veggies. For the turf, there are seared and sliced bavette steaks. Though we recommend spreading the creamy chimichurri on your tortillas, then stuffing them with all the fixins (including cotija, cilantro, and Cholula), you can also serve it all up fajita-style with everything in its own bowl.

INGREDIENTS (10 ITEMS)

1 unit **Red bell pepper**
1 whole **Red onion**
¼ oz **Cilantro**
2 tsp **Cumin, paprika & ancho spices**
2 (5 oz) **Bavette steaks***
10 oz **Shrimp** SH**
6 whole **Flour tortillas W**
2 oz **Creamy parsley & cilantro chimichurri E S**
¾ oz **Cotija cheese M**
1 tsp **Cholula sauce**

WHAT YOU'LL NEED

medium sauté pan
baking sheet
mixing bowls
measuring spoons
thermometer
oven mitt
cooking oil
salt & pepper

ALLERGENS

SH SHELLFISH (shrimp) W WHEAT
E EGGS S SOY
M MILK



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.

*Steak is fully cooked when internal temperature reaches 145°.

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

Wash and dry fresh produce. Wash hands and surfaces after handling raw meat and shellfish. Consuming raw or undercooked meat or shellfish 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 450 degrees.
- Cut **red bell pepper*** lengthwise into strips, about ¼ inch thick. Halve strips widthwise.
- Cut ends off **red onion** and discard peel. Halve lengthwise; save one half for another use. Slice remaining half into strips, about ¼ inch each.
- De-stem **cilantro**; roughly chop leaves.

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

COOKING FOR
4

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

ROAST VEGGIES

- Place **bell pepper** and **onion** in a medium bowl. Season with about half the **cumin, paprika, and ancho spices**, salt, and pepper. Drizzle with about 1 tablespoon cooking oil. Stir to coat.
- Spread out in a single layer on a lightly oiled, foil-lined baking sheet. Roast 8-10 minutes, or until veggies are slightly tender. (You'll finish the veggies in Step 5.)



3

SEASON & COOK STEAK

- Pat **bavette steaks** dry with paper towels. Place in a second medium bowl. Season with salt and pepper. Drizzle with about 1 tablespoon cooking oil. Rub to coat.
- Heat about 1½ tablespoons cooking oil in a medium sauté pan over medium-high heat until shimmering. Once pan is hot, add **steaks**. Sear 5-6 minutes on each side, or until fully cooked (or to desired doneness).
- Transfer **steaks** to a cutting board. Let rest at least 3 minutes.



4

SEASON SHRIMP

- Rinse **shrimp**. Pat dry with paper towels. Place in bowl used to season steaks. Season with remaining **cumin, paprika, and ancho spices**, salt, and pepper. Drizzle with about 1 tablespoon cooking oil. Stir to coat.

5

COOK SHRIMP & FINISH VEGGIES

- Carefully remove baking sheet with **veggies** from oven. Set oven to broil.
- Stir **veggies** on sheet. Top with **shrimp**. Broil 3-4 minutes, or until veggies are lightly browned and shrimp are fully cooked.



6

WARM TORTILLAS

- Stack **flour tortillas** on foil; wrap with foil. Place directly on oven rack. Warm 2-3 minutes, or until heated through.

7

PLATE YOUR DISH

- Thinly slice **steaks** against the grain into strips, about ¼ inch thick.*
- Divide **tortillas** between plates. Spread with **creamy parsley and cilantro chimichurri**. Top with **fajita-style veggies, shrimp, and steak**. Garnish with **cotija cheese, cilantro, and Cholula sauce** to taste (or omit). Enjoy!

**For extra-tender steak, slice strips as thinly as possible.*



Nutrition Facts

2 Servings per container

Serving size (546g)

Amount per serving

Calories 1060

	% Daily Value*
Total Fat 71g	91%
Saturated Fat 17g	85%
Trans Fat 0g	
Cholesterol 265mg	88%
Sodium 1630mg	71%
Total Carbohydrate 49g	18%
Dietary Fiber 4g	14%
Total Sugars 5g	
Includes 0g Added Sugars	0%
Protein 55g	
Vitamin D 0mcg	0%
Calcium 243mg	20%
Iron 8mg	45%
Potassium 772mg	15%

* 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:

Bavette Steaks [beef bavette steak], **Shrimp** [shrimp, water, sodium bicarbonate, citric acid, salt], **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], **Bell Peppers, Red Onion, Creamy Chimichurri** (Yellow Onions, Parsley, Cilantro, Garlic, Dried Oregano, Sea Salt, Black Pepper, Crushed Red Pepper Flakes, Apple Cider Vinegar [apple cider vinegar], Sunflower Oil [high oleic sunflower oil], Mayonnaise [organic expeller pressed soybean oil, water, organic egg yolks, organic whole eggs, organic distilled white vinegar, salt, organic white mustard (organic distilled vinegar, water, organic mustard seeds, salt, organic spices), organic lemon juice concentrate], Lemon Juice [lemon]), **Cholula Sauce** [water, peppers (arbol & piquin), salt, vinegar, garlic powder, spices, xanthan gum], **Cilantro, Cotija Cheese** [pasteurized milk, salt, cheese cultures, enzymes, cellulose]

Allergen information:

Contains Milk, Egg, Soy, Wheat And Shellfish

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.