



**DOWNLOAD
OUR APP!**
Pick your meals,
schedule
deliveries, and
more.

SOUTHWEST BEEF FAJITA TACOS

with Pickled Onion & Zesty Crema

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Ground Beef *

(1 | 2)



Tex-Mex Paste

(1 | 2)



Flour Tortillas *

(1 | 2)

Contains: Wheat



Southwest Spice

(1 | 2)



Garlic

(2 Cloves | 4 Cloves)



Green Bell Pepper *

(1 | 2)



Red Onion

(1 | 2)



Sour Cream *

(1 | 2)

Contains: Milk



Lime *

(1 | 2)

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Cooking Oil
(2 tsp | 2 tsp)

Sugar
(½ tsp | 1 tsp)

\$20

Give friends \$20 off
their first box and you'll
get a \$20 credit when
they cook with us.
[EveryPlate.com/referral](https://www.EveryPlate.com/referral)



Did you choose a
different protein?

We like your
style! Follow
along with the
CustomPlate
instructions on
the flip side of
this card to learn
how to modify
your meal.



Chicken Breast Strips

(1 | 2)

1.



Wash and dry all produce. Halve, peel, and thinly slice **onion**. Zest and quarter **lime** (for 4 servings, zest 1 lime and quarter both). Core, deseed, and thinly slice **bell pepper** into strips. Peel and finely chop **garlic**.

2.



In a small microwave-safe bowl, combine $\frac{1}{4}$ of the onion, juice from half the lime, $\frac{1}{2}$ tsp sugar (1 tsp for 4 servings), 1 TBSP water (2 TBSP for 4), and salt. Stir until sugar and salt are mostly dissolved. Microwave for 30 seconds. Set aside to pickle, stirring occasionally, until ready to serve. In a separate small bowl, combine **sour cream** with **lime zest** to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.

3.



Heat a **drizzle of oil** in a large pan over medium-high heat. Add **bell pepper** and cook, stirring, until slightly softened, 3–4 minutes. Add **remaining onion**; cook, stirring, until browned and tender, 5–6 minutes more. Season with **half the Southwest Spice** (you'll use the rest in the next step), **salt**, and **pepper**. Transfer to a plate and set aside.

4.



Heat a **drizzle of oil** in pan used for veggies over medium-high heat. Add **beef** and **remaining Southwest Spice**. Cook, breaking up meat into pieces, until browned, 3–4 minutes. Carefully pour out any excess grease from pan. Stir in **garlic**, **Tex-Mex paste**, and a **splash of water**. Cook until beef is cooked through and saucy, 1–2 minutes more. Turn off heat. Taste and season with **salt** and **pepper**.



Pat **chicken** dry with paper towels. Swap in chicken for beef. (No need to break up into pieces.)

5.



Meanwhile, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.

6.



Divide **tortillas** between plates; fill with **beef** and **veggies**. Drizzle with **zesty crema** and top with as much **pickled onion** (draining first) as you'd like. Serve with **remaining lime wedges** on the side.