



STEAK FAJITAS

with Kiwi Salsa, Roasted Veggies and DIY Refried Beans

PRONTO



HELLO

KIWI SALSA

Kiwi complements tomatoes in this unexpectedly tart and tasty condiment

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 860



Beef Strips



Kidney Beans



Red Bell Pepper



Flour Tortillas, 6"



Red Onion, sliced



Kiwi



Roma Tomato



Mexican Seasoning



Lime

BUST OUT

- Measuring Spoons
- Potato Masher
- Baking Sheet
- Sugar (½ tsp | 1 tsp)
- 3 Medium Bowls
- Salt and Pepper
- Zester
- Olive or Canola oil
- Large Non-Stick Pan

INGREDIENTS

2-person | 4-person

• Beef Strips	285 g		570 g
• Kidney Beans	1 box		2 box
• Red Bell Pepper	190 g		380 g
• Flour Tortillas, 6" 1	6		12
• Red Onion, sliced	56 g		113 g
• Kiwi	1		2
• Roma Tomato	160 g		320 g
• Mexican Seasoning	2 tbsp		4 tbsp
• Lime	1		2

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- | | |
|------------------------|----------------------|
| 0 Seafood/Fruit de Mer | 5 Tree Nut/Noix |
| 1 Wheat/Blé | 6 Mustard/Moutarde |
| 2 Milk/Lait | 7 Peanut/Cacahuète |
| 3 Egg/Oeuf | 8 Sesame/Sésame |
| 4 Soy/Soja | 9 Sulphites/Sulfites |

*Laver et sécher tous les aliments.



START STRONG

Preheat the oven to **450°F** (to roast the peppers, onions and warm the tortillas). Start prepping when the oven comes up to temperature!



1 PREP AND ROAST VEGGIES

Wash and dry all produce.* Core and thinly slice the **bell pepper(s)**. Finely chop **2 tbsp red onion strips** (double for 4 ppl) and set aside. On a baking sheet, toss the peppers and **remaining** red onion strips with a drizzle of **oil**. Season with **salt and pepper**. Roast in the centre of the oven, stirring halfway through cooking, until the veggies are golden-brown and softened, 18-20 min.



4 COOK BEANS

Heat a large non-stick pan over medium-high heat. Add a drizzle of **oil**, then the **beans**, including the **liquid** from the box(es). Add the **remaining Mexican seasoning** and cook, stirring often, until the beans are warmed through, 6-8 min.



2 PREP AND MAKE SALSA

Meanwhile, cut the **tomatoes** into ½-inch pieces. Zest, then juice **half the lime** (1 lime for 4 ppl). Cut the **remaining lime** into wedges. Peel the **kiwi(s)**, then cut into ¼-inch pieces. In a medium bowl, combine the **chopped red onion, tomatoes, lime juice, half the lime zest**, and **half the kiwi** with a drizzle of **oil**. Season with **salt and pepper**. Set aside.



5 COOK BEEF

Remove the pan from the heat. Using a fork or potato masher, coarsely mash the **beans** in the pan. Transfer to another medium bowl and set aside. Add another drizzle of **oil** to the same pan, then **half the beef strips**. Cook until browned, 1-2 min per side. Transfer to a plate. Repeat with the **remaining** beef.



3 PREP BEEF

Pat the **beef strips** dry with paper towels. In another medium bowl, using a fork, mash together **half the Mexican seasoning, ½ tsp sugar** (double for 4 ppl), **remaining lime zest** and **remaining kiwi** with a drizzle of **oil**. Add the beef strips and stir together to coat all over. Set aside.



6 FINISH AND SERVE

Wrap the **tortillas** in foil and place in the oven to warm for 4-5 min. (You can skip this step if you don't want to warm the tortillas!) Fill the tortillas with **beans, beef** and **veggies**. Top with **kiwi salsa** and squeeze over a **lime wedge**, if desired.

STUNNING!

These extraordinary fajitas are guaranteed to impress.

