Steak Fajitas with Creamy Cilantro Sauce ?

Cooking Instructions

This dish includes 5 parts: Beef, Veggies, Flour Tortillas, Creamy Cilantro Sauce, and Fresh Cabbage Slaw.

QuickThaw Beef, Veggies, and Sauce: Submerge well-sealed packages in water for 10 min.

Tortillas: Microwave, covered, for 30 seconds until warm.

Fajitas: Heat a little oil in a skillet on medium heat. Add beef and sauté until browned. Set beef aside and sauté veggies in the same skillet. Shake sauce pouch to mix well. Spoon beef and veggies into tortillas and drizzle with Creamy Cilantro Sauce.

Serving Suggestions: Top with your favorite fixings – salsa, guacamole, sour cream, etc. Cold beer.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

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