



#### In your box

- 10 oz. Fajita Mix
- 1 oz. Sour Cream
- 2 oz. Shredded Cheddar Cheese
- 2 Tbsp. Taco Seasoning
- 10 oz. Ground Beef

## Acapulco Beef Skillet

with cheese and sour cream

NUTRITION per serving—Calories: 500, Carbohydrates: 1g, Fat: 37g, Protein: 34g, Sodium: 1381mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**15 min.**

Cook Within  
**4**

Difficulty Level ●     
**Easy**

Spice Level     
**Not Spicy**



## You will need

Olive Oil, Salt, Pepper  
Large Non-Stick Pan

## Before you cook

*Take a minute to read through the recipe before you start—we promise it will be time well spent!*

- Thoroughly rinse produce and pat dry



1

### Start the Onions and Peppers

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **fajita mix** to hot pan and stir occasionally until lightly charred, 2-3 minutes.



2

### Cook the Beef

- Add **ground beef** to pan.
- Stir occasionally, breaking up with a spoon, until no pink remains, 3-4 minutes,



3

### Finish the Skillet

- Stir in **taco seasoning** and a pinch of **salt** and **pepper**.
- Remove from burner.



4

### Finish the Dish

- Plate dish as pictured on front of card, garnishing with **sour cream** and **cheese**. Bon appétit!