



Chimichurri Beef Tacos

with Slaw, Pickled Onions & Pepitas

 30min  2 Servings

Chimichurri is a fresh, raw sauce made from finely chopped parsley, garlic, vinegar, and spices. We use a premade version here for a quick sauce to take juicy grass-fed ground beef tacos to the next level. And it isn't taco night without a tasty variety of toppings! We top these warming beef tacos with toasted pumpkin seeds (pepitas), crunchy slaw, and homemade quick-picked onions.

What we send

- 2 oz sour cream ⁷
- 1 medium red onion
- 6 (6-inch) flour tortillas ¹
- 10 oz grass-fed ground beef
- 4 oz chimichurri sauce
- 14 oz cabbage blend
- 1 oz pepitas

What you need

- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)¹⁷
- sugar
- neutral oil

Tools

- medium nonstick skillet

Allergens

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 890kcal, Fat 62g, Carbs 49g, Proteins 37g



1. Prep ingredients

In a large bowl, stir to combine **sour cream** with **2 tablespoons water**; season to taste with **salt** and **pepper**. Set sour cream aside until step 6. Halve and thinly slice **all of the onion**.



2. Pickle onions

In small bowl, stir to combine **1/4 cup of the sliced onions** with **1 teaspoon vinegar** and **a pinch each of salt and sugar**. Set aside, stirring occasionally, until step 6.



3. Warm tortillas

Heat a medium nonstick skillet over medium-high. Cook **tortillas**, one at a time, until warmed and lightly golden, about 30 seconds per side. Transfer to a plate; cover or wrap in foil to keep warm as you go. (Alternatively, toast tortillas over an open flame until lightly charred in spots, 5-10 seconds per side).



4. Cook beef

Heat **1 tablespoon oil** in same skillet over medium-high. Add **beef** and **a pinch each of salt and pepper**. Cook, breaking up into smaller pieces, until cooked through and deeply browned, 5-7 minutes.



5. Cook aromatics

Add **remaining onions** to skillet with **beef** and continue to cook, stirring occasionally, until onions are softened, 3-5 minutes more. Remove skillet from heat and stir in **3 tablespoons of the chimichurri sauce** (save rest for serving). Season to taste with **salt** and **pepper**.



6. Assemble & serve

Add **cabbage blend** and **pepita seeds** to bowl with **sour cream**; toss to combine. Season to taste with **salt** and **pepper**. Spoon **beef mixture** onto **tortillas** and top with **some of the slaw** and **pickled onions**. Drizzle **remaining chimichurri sauce** on top, if desired. Enjoy!