



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-pickled 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 **¼ 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!