DINNERLY

Shredded Beef Birria Tacos

with Consommé Dip

40-50min 2 Servings

If you haven't hopped on the birria train yet, what's stopping you? These tacos take it to the next level with consommé, a savory broth you might be tempted to drink straight from the bowl. But it's put to better use by soaking the tortillas before we load them with shredded beef and cheese. Bake it all together and dip into the consommé for a huge flavor payoff. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 1 red onion
- ¼ oz fresh cilantro
- ½ lb pkg ready to heat shredded beef [2,3]
- 2 oz shredded cheddar-jack blend [1]
- 1 lime
- 4 oz red enchilada sauce
- 2 pkts beef broth concentrate
- 12 (6-inch) corn tortillas

WHAT YOU NEED

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

TOOLS

- small saucepan
- rimmed baking sheet
- nonstick cooking spray

ALLERGENS

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 460kcal, Fat 21g, Carbs 55g, Protein 17g

1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third. Finely chop **onion**. Finely chop **2 teaspoons garlic**. Finely chop **cilantro leaves and stems**.

Pat **beef** dry; cut or tear into bite sized pieces. Toss in a medium bowl with **cheese**.

In a separate small bowl, combine **cilantro, juice from half of the lime, ¼ cup of the onions**, and **a pinch each of salt and sugar**.

2. Cook consommé

Heat **1 tablespoon oil** in a small saucepan over medium. Add **remaining onions** and **a pinch of salt**. Cook, stirring, until softened and translucent, 4–5 minutes. Add **garlic**; cook until fragrant, 1–2 minutes. Add **enchilada sauce, broth concentrate, ½ teaspoon vinegar**, and **1¼ cups water**. Bring to a boil, then simmer **consommé** over medium-low heat, 5 minutes.

3. Prep tortillas

Stir **¼ cup of the consommé** into **beef-cheese mixture**.

Grease a rimmed baking sheet with nonstick cooking spray. Using tongs, quickly dip **1 tortilla** at a time into saucepan with **consommé**. Arrange on prepared baking sheet in stacks of 2. Bake on lower oven rack until soft and pliable, 3–5 minutes.

4. Bake tacos

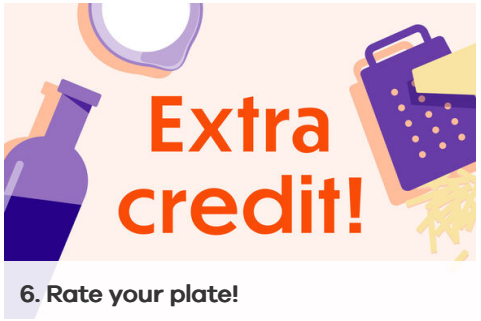
Divide **beef filling** among **stacked tortillas**; fold into half-moons. Drizzle each **taco** with **1 teaspoon oil**. Bake on lower oven rack until golden brown and crisp on the bottom, 10–12 minutes.

Using a flat spatula, carefully flip each taco and lightly press to flatten slightly. Continue baking until second side is golden brown, 10–12 minutes more.

5. Finish & serve

Cut **remaining lime** into wedges. Re-warm **consommé** and season to taste with **salt** and **pepper**.

Serve **birria tacos** with **chopped onions, lime wedges**, and **consommé** alongside for dipping. Enjoy!



6. Rate your plate!

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