MARLEY SPOON

Lamb Tacos Árabes with Lime Crema

Chipotle Salsa & Cucumber

40-50min 2 Servings

Tacos árabes are a specialty of Puebla, which is home to one of Mexico's largest Lebanese communities. Ground lamb seasoned with garlic, cumin, and oregano roasts in the oven meatloaf-style before sliced into strips. Fluffy, warm flour tortilas wrap around the spiced lamb along with cool cucumber spears, chopped onions, and cilantro. A garlicky lime crema and a homemade chipotle salsa finish off the tacos with a silky kick.

What we send

- garlic
- 1 yellow onion
- 10 oz pkg ground lamb
- ¼ oz ground cumin
- ¼ oz dried oregano
- ¼ oz baharat spice blend [2]
- 1 cucumber
- 2 limes
- ½ oz fresh cilantro
- ¼ oz chipotle chili powder
- ¼ oz chili powder
- 4 oz Greek yogurt [1]
- 6 (6-inch) flour tortillas [3,4]

What you need

- kosher salt & ground pepper
- sugar

Tools

- microplane or grater
- box grater
- rimmed baking sheet
- aluminium foil
- large nonstick skillet

Cooking tip

For juicier meat with a springier texture, allow seasoned meat mixture to rest for at least 1 hour or overnight before forming into loaf and baking.

Allergens

Milk (1), Sesame (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 790kcal, Fat 39g, Carbs 76g, Protein 40g

1. Mix lamb

Preheat oven to 300°F with racks in the center and upper third. Finely grate **1 large garlic clove**. Using the large holes of a box grater, coarsely grate **half of the onion** into a large bowl. Add **lamb, garlic, 1½ teaspoons salt, ½ teaspoon each of cumin and oregano**, and **¼ teaspoon baharat spice blend**. Knead until thoroughly combined and mixture feels slightly sticky, about 2 minutes.

2. Cook lamb

Line a rimmed baking sheet with aluminum foil. Using wet hands, form **lamb mixture** into a 4x8-inch loaf (about 1-inch thick). Bake on center rack until meat is just cooked through (center should register 155°F), 25–30 minutes. Remove meat from oven and rest for 10 minutes before slicing. Switch oven to broil.

3. Prep ingredients

Meanwhile, finely grate **1 large garlic clove**. Peel **cucumber**, if desired, remove seeds and cut into spears. Cut **limes** into wedges. Finely chop **cilantro leaves and stems and remaining onion**; combine and set aside.

4. Make salsa & crema

In a small bowl, stir together **chipotle and chili powders** (they're spicy!), **half the garlic, 3 tablespoons hot water, 1 tablespoon lime juice, ½ teaspoon sugar**, and **⅛ teaspoon each of cumin and oregano**. Season to taste.

In a second small bowl, combine **remaining garlic, half of the yogurt, 1 tablespoon water**, and **1 teaspoon lime juice**. Season to taste.

5. Warm tortillas

Heat a large nonstick skillet over high. Add **1 tortilla** at a time and cook until warm and lightly golden, about 30 seconds per side. Wrap in a clean kitchen towel or foil as you go to keep warm. Alternatively, wrap tortillas in foil and place on oven rack to warm through, about 5 minutes.

6. Broil lamb; serve

Transfer **lamb** to cutting board and slice crosswise into ¼-inch thick strips. Drain fat from baking sheet. Lay strips on baking sheet and broil on top rack until edges are browned and crispy, 5–8 minutes.

Assemble **tortillas** with **lamb, cucumber, chipotle salsa**, and **lime crema**. Garnish with **onions and cilantro**. Serve with **lime wedges**. Enjoy!