



## Oven-Fried Beef Taquitos

with Tomatillo Salsa & Pickled Jalapeños



30-40min



2 Servings

Contrary to popular belief, tomatillos are not green tomatoes, but they could be considered a distant cousin. Also known as Mexican husk tomatoes, these green gems have an incredible tart flavor that mellows out when cooked. For these oven-fried beef taquitos, we sauté tomatillos with garlic and pickled jalapeños, then add fresh cilantro to create a salsa that is out-of-this-world good.



## What we send

- ½ lb tomatillos
- 4 oz cheddar <sup>7</sup>
- ½ oz fresh cilantro
- 1 medium red onion
- 2 oz pickled jalapeños <sup>12</sup>
- 10 oz grass-fed ground beef
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas <sup>1</sup>
- 2 pkts sour cream <sup>7</sup>

## What you need

- neutral oil
- kosher salt & ground pepper
- sugar

## Tools

- rimmed baking sheet
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

Wheat (1), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 960kcal, Fat 65g, Carbs 56g, Proteins 41g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Remove and discard husk from **tomatillos**, then halve and coarsely chop. Grate or coarsely chop **cheddar**, if necessary. Coarsely chop **cilantro leaves and stems**. Finely chop **onion**. Finely chop **1 tablespoon of the pickled jalapeños**, leaving remaining jalapeños whole. Lightly **oil** a rimmed baking sheet.



### 4. Bake taquitos

Generously brush tops and sides of **taquitos** with **oil**. Bake on upper oven rack until golden brown and crisp, 15–20 minutes (watch closely as ovens vary).



### 2. Cook beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **all but 2 tablespoons of the onions**; cook, stirring, until softened and golden brown, 3–4 minutes. Add **beef, all of the taco seasoning** and season with **salt** and **pepper**. Cook, breaking meat up into large pieces, until browned and cooked through, about 3 minutes. Season to taste with **salt** and **pepper**.



### 5. Make tomatillo salsa

Meanwhile, heat **1 tablespoon oil** in reserved skillet. Add **chopped jalapeños and tomatillos**; cook, stirring, until softened and lightly browned, 2–4 minutes. Add **½ cup water** and **¼ teaspoon each of salt and sugar**. Cook, crushing tomatillos with potato masher or fork, until reduced to 1 cup, 4–5 minutes. Stir in **half of the cilantro**. Season to taste with **salt** and **pepper**.



### 3. Assemble taquitos

Place **tortillas** on a work surface; spoon **about 3 tablespoons beef filling** onto one half of each tortilla, and spread to a 4- x 1-inch rectangle. Top each with **cheese**, then roll tightly, starting at the filled side of the tortilla. Place taquitos, seam side down, on prepared baking sheet. Wipe out skillet and reserve for step 5.



### 6. Finish & serve

In a small bowl, slightly thin **sour cream** by stirring in **1 teaspoon water** at a time, as needed. Season to taste with **salt** and **pepper**. Serve **taquitos** topped with **some of the tomatillo salsa, sour cream, and remaining chopped onions, pickled jalapeños, and cilantro**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com) **#marthaandmarleyspoon**