



Oven-Fried Beef Taquitos

with Tomatillo Salsa & 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 this dish, we sauté tomatillos with pickled jalapeños, then add fresh cilantro, to create a salsa that is out-of-this-world good.

What we send

- ½ lb tomatillos
- ¼ oz fresh cilantro
- 1 medium red onion
- 1 jalapeño chile
- 10 oz grass-fed ground beef
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas ¹
- 4 oz shredded cheddar-jack blend ⁷
- 2 oz sour cream ⁷

What you need

- neutral oil
- kosher salt & ground pepper
- sugar

Tools

- rimmed baking sheet
- medium skillet
- potato masher or fork

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). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1060kcal, Fat 74g, Carbs 56g, Proteins 48g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Remove and discard husks from **tomatillos**, then halve and coarsely chop. Coarsely chop **cilantro leaves and stems**. Finely chop **onion**. Thinly slice **jalapeño**, crosswise, into rings; finely chop 1 tablespoon. Lightly **oil** a rimmed baking sheet.



2. Cook beef

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



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).



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-x1-inch rectangle. Top with **cheese**, then roll tightly, starting at the filled side of the tortilla. Place taquitos seam side down on prepared baking sheet. Rinse and dry skillet and reserve for step 5.



5. Make tomatillo salsa

Heat **1 tablespoon oil** in reserved skillet over medium. 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**.



6. Finish & serve

In a small bowl, slightly thin **all of the sour cream** by adding **1 teaspoon water** as needed. Season to taste with **salt and pepper**. Serve **taquitos** topped with **tomatillo salsa, sour cream, remaining chopped onions and cilantro, and sliced jalapeños**, if desired. Enjoy!