

DINNERLY



Mexican Beef & Corn Skillet with Cheddar & Scallions

 20-30min  2 Servings

This one-pan bake is a festive mash-up between tacos and lasagne—except the floury tortillas act where the noodles normally would, and the melted cheddar steps in for mozz. The meaty, spiced filling will give you all of the taco feels, with none of the taco dripping mess. Shout out to a DIY taco sauce with all of the flavor, but none of the artificial preservatives and thickening agents. WINNIN...

WHAT WE SEND

- 3,1
- 2

WHAT YOU NEED

- all-purpose flour¹
- butter²
- kosher salt & ground pepper

TOOLS

- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 830kcal, Fat 54g, Carbs 50g, Protein 35g



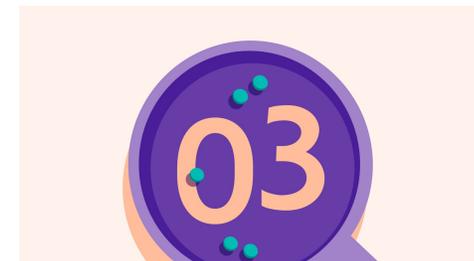
1. Make taco sauce

Heat **2 tablespoons oil** in a medium ovenproof skillet over medium. Add **2¼ teaspoon taco spice** and **2 tablespoons flour**; cook until fragrant, about 1 minute. Add **2 cups water**. Bring to a boil; cook until liquid is the thickness of heavy cream (about 1¼ cups), 10–12 minutes. Whisk in **1½ tablespoons butter**. Transfer sauce to a bowl; reserve skillet.



2. Prep ingredients

Meanwhile, preheat oven to 450°F with rack in the upper third. Trim ends from **scallions**, then thinly slice. Peel and finely chop **1 teaspoon garlic**. Finely chop **all of the cheddar**. Place **tortillas** directly on center oven rack and toast until crispy, 3–5 minutes (watch closely). Cool slightly, then break into large pieces with your hands.



3. Brown ground beef

Rinse and dry same skillet. Heat **2 teaspoons oil** in skillet over medium-high. Add **ground beef**, **¼ teaspoon salt**, and **a few grinds pepper**. Cook, stirring occasionally, until browned, about 4 minutes.



4. Add corn & aromatics

Preheat broiler with top rack 6 inches from heat source. Add **corn**, **garlic**, **half of the scallions**, and **¼ cup water**. Cook until corn is warm, about 2 minutes. Season beef-corn filling to taste with **salt** and **pepper**. Transfer half of the filling to a bowl.



5. Bake & serve

Top **filling** in skillet with **⅓ of the sauce** and **half of the tortillas**. Repeat second layer with remaining filling, topped with **⅓ of the sauce** and **remaining tortillas**. Drizzle **remaining sauce** over top and sprinkle with **cheese**. Broil on upper rack until **tortillas** are crisp and cheese is melted, 1–2 minutes. Sprinkle with **remaining scallions**. Enjoy!



6. Guac and roll!

Add a big ole dollop of your favorite type of guacamole to the top of this cheesy bake. Make your own or buy your favorite store-bought! This is a no judgement zone!