

DINNERLY



Steak & Corn Tostadas with Pickled Jalapeños:

No chopping. No slicing. No knife required!



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these steak and corn tostadas? Personally, we'd choose B. This dish requires absolutely no prepwork—just bake the tortillas, cook the steak and corn, and assemble. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 6 (6-inch) corn tortillas
- ½ lb pkg shaved steak ²
- 5 oz corn
- ¼ oz taco seasoning
- 2 (2 oz) guacamole
- 2 oz pickled jalapeños

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar)
- butter ¹

TOOLS

- rimmed baking sheet
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 570kcal, Fat 27g, Carbs 61g, Protein 21g

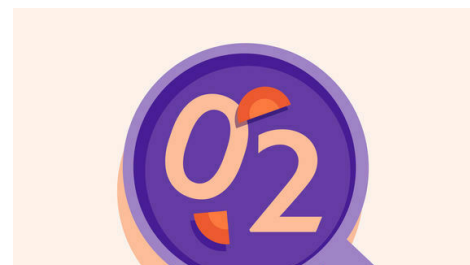


1. Prep tortillas & beef

Preheat oven to 450°F with a rack in the center.

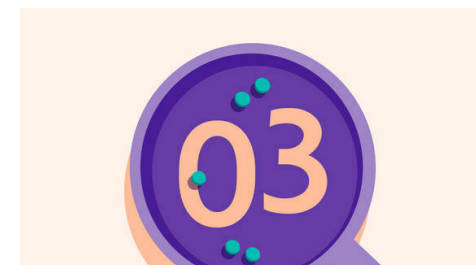
Brush **tortillas** generously with **oil** and season each side with **salt**. Arrange in a single layer on a rimmed baking sheet.

Pat **beef** dry with a paper towel.



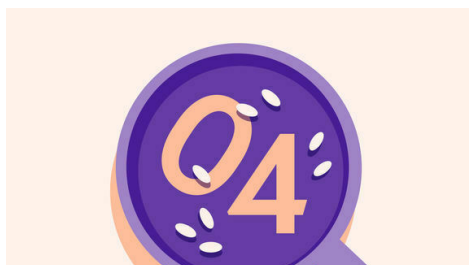
2. Bake tortillas

Bake **tortillas** on center oven rack until lightly browned, 3–5 minutes. Flip and press out any air pockets with a spatula. Return to center oven rack and continue baking until crisp and browned, 3–5 minutes (watch closely as ovens vary).



3. Cook beef

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **beef** and break into large 2-inch pieces. Reduce heat to medium-high and cook, stirring occasionally, until well browned, 1–2 minutes.



4. Finish & serve

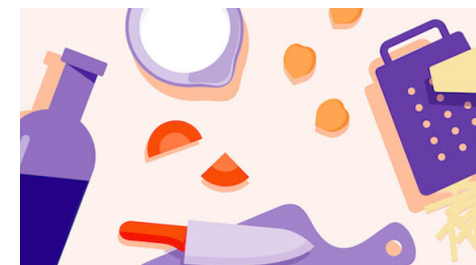
To skillet with **beef**, add **corn** and **taco seasoning**; cook, stirring occasionally, until corn is lightly browned, 1–2 minutes. Remove from heat; stir in **1 teaspoon vinegar** and **1 tablespoon butter** until combined and melted. Season to taste with **salt** and **pepper**.

Divide **guacamole** among **tortillas** and top with **beef**, **corn**, and **pickled jalapeños**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!