

MARLEY SPOON



20-Min: Carne Asada Taco Salad

with Guacamole & Sour Cream



under 20min



2 Servings

Let's taco about this dinner-worthy salad; it's a 20-minute recipe that is simple to prepare AND delicious. Tender sirloin steak slices are coated in our chorizo chili spice blend, then quickly seared. It becomes the perfect topping for crisp romaine lettuce with tomatoes, dollops of guacamole, sour cream, and crunchy corn tortilla strips.

What we send

- garlic
- ¼ oz chorizo chili spice
- ½ lb sirloin steak slices ²
- 6 (6-inch) corn tortillas
- 1 pkg scallions
- 1 romaine heart
- 3 plum tomatoes
- 1 oz sour cream ³
- 2 oz guacamole

What you need

- all-purpose flour ¹
- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)

Tools

- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 670kcal, Fat 43g, Carbs 50g, Protein 22g



1. Marinate steak slices

Preheat oven to 400°F with a rack in the center. Finely chop **1 teaspoon garlic**. In a medium bowl, stir to combine **1 teaspoon flour**, **¾ teaspoon chorizo chili spice**, and **½ teaspoon of the chopped garlic**. Add **steak slices** and stir to coat in marinade. Set aside until step 5.



4. Make dressing, toss salad

In a medium bowl, stir to combine **remaining chopped garlic**, **half of the scallions**, **2 tablespoons oil**, and **1 tablespoon vinegar**. Season to taste with **salt** and **pepper**. Cut **tomatoes** into ½-inch pieces. Add romaine and tomatoes to bowl with vinaigrette, tossing to coat.



2. Bake tortilla strips

Stack **4 tortillas** (save rest for own use), then thinly slice. On a rimmed baking sheet, toss tortilla strips with **1½ tablespoons oil** and season with **salt** and **pepper**. Bake on center oven rack until crisp and browned in spots, 5–6 minutes (watch closely as ovens vary and tortillas strips can go from golden to dark brown quickly).



5. Cook steak slices

Heat **1 tablespoon oil** in a medium skillet over high. Add **steak and marinade** to skillet. Cook, without stirring, until browned on the bottom, 2–3 minutes. Stir and continue to cook until browned all over, 2–3 minutes more. Remove from heat. Season to taste with **salt** and **pepper**.



3. Prep salad

Meanwhile, trim **scallions**, then thinly slice about ¼ cup. Halve **romaine** lengthwise, then slice crosswise into 1-inch ribbons, discarding end.



6. Finish salad & serve

In a small bowl, slightly thin **sour cream** by stirring in **1 teaspoon water** at a time, as needed to make a sauce. Season to taste with **salt** and **pepper**. Add **half of the tortilla strips** to **salad**; toss to combine. Serve **salad** topped with **steak** and **guacamole**. Drizzle with **sour cream**, then sprinkle **remaining scallions** and **tortilla strips** over top. Enjoy!