



Grass-fed Beef Tacos

with Cilantro Slaw & Tomato Salad



20-30min



2 Servings

What is it about taco night that makes dinnertime more fun? Is it eating with your hands? All the margaritas? Whatever the reason, these take-out style beef tacos will do the trick. They are made with quick-cooking grass-fed ground beef so the meal comes together in a cinch, plus the fresh cilantro slaw offers a nice crunch while the tomato salad provides added veggies.

What we send

- ¼ oz fresh cilantro
- garlic
- 1 yellow onion
- 1 lime
- 14 oz cabbage blend
- 2 plum tomatoes
- 6 (6-inch) flour tortillas ^{1,6}
- 10 oz pkg grass-fed ground beef
- ¼ oz taco seasoning

What you need

- olive oil
- white wine vinegar (or apple cider vinegar) ¹⁷
- sugar
- kosher salt & ground pepper

Tools

- microplane or grater
- medium skillet

Allergens

Wheat (1), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 890kcal, Fat 56g, Carbs 62g, Protein 38g



1. Prep ingredients

Pick **cilantro leaves** from **stems**; finely chop stems, keeping whole leaves separate. Finely chop **1¼ teaspoons garlic**. Halve and thinly slice **½ cup onion**, then finely chop remaining onion (about ½ cup).

Into a medium bowl, finely grate **1 teaspoon lime zest** and squeeze **1 tablespoon juice**. Cut any remaining lime into wedges.



4. Warm tortillas

Heat a medium skillet over medium-high. Add **tortillas**, one at a time, until warm and lightly golden, about 30 seconds per side. Transfer to a plate. Cover to keep warm.



2. Make slaw

In the medium bowl, whisk **lime zest and juice** with **chopped cilantro stems, 2 tablespoons oil, 1 tablespoon vinegar, ¼ teaspoon of the garlic, and a pinch of sugar**; season to taste with **salt** and **pepper**.

Add **4 cups cabbage blend** and **¼ cup of the chopped onions**; toss to combine. Set aside until step 6.



5. Cook beef

Heat **1 tablespoon oil** in same skillet over medium-high. Add **remaining chopped onions** and cook, stirring, until softened and fragrant, about 1 minute. Add **beef, remaining garlic, 1 tablespoon water, and 2¼ teaspoons taco seasoning**. Cook, breaking up meat into smaller pieces, until browned and cooked through, 3-4 minutes. Season to taste with **salt**.



3. Make tomato salad




Core and cut **tomatoes** into 1-inch pieces. Finely chop **half of the cilantro leaves** (reserve remaining whole leaves for serving). In a second medium bowl, toss to combine sliced tomatoes, chopped cilantro leaves, **sliced onions, 1 tablespoon oil, and ½ tablespoon vinegar**; season to taste with **salt** and **pepper**. Set aside until step 6.



6. Assemble & serve

Spoon **beef mixture** into **tortillas** and top with **some of the cilantro slaw** and **reserved whole cilantro leaves**. Serve **tacos** with **tomato salad** and **remaining slaw** alongside, and with **any lime wedges** on the side for squeezing over top. Enjoy!

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

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