

DINNERLY



Mexican Beef & Corn Lasagna with Cheddar & Scallions



20-30min



2 Servings

This one-pan bake is a festive mash-up between tacos and lasagna—except the floury tortillas act like the noodles, and the melted cheddar steps in for mozz. The meaty, spiced filling will give you all of the taco pleasure, 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. WINNING. We've got you covered!

WHAT WE SEND

- taco seasoning (use 2¼ tsp)
- 1 oz scallions
- garlic (use 1 large clove)
- 2 oz shredded cheddar-jack blend ²
- 6 (6-inch) flour tortillas (use 4) ^{3,1}
- 10 oz ground beef
- 5 oz corn

WHAT YOU NEED

- neutral oil, such as vegetable
- all-purpose flour ¹
- butter ²
- kosher salt & ground pepper

TOOLS

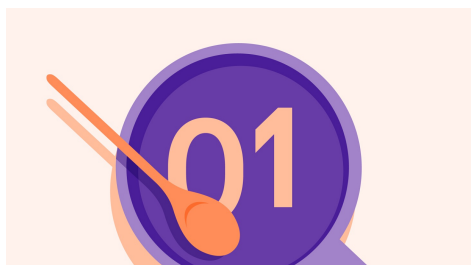
- medium ovenproof skillet

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 1000kcal, Fat 68g, Carbs 58g, Protein 38g



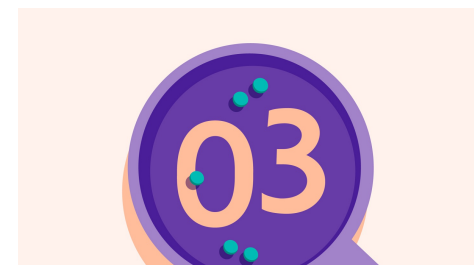
1. Make taco sauce

Heat **2 tablespoons oil** in a medium ovenproof skillet over medium. Add **2¼ teaspoons of the taco seasoning** and **2 tablespoons flour**; cook, whisking, until fragrant, about 1 minute. Whisk in **2 cups water**; bring to a boil. Cook until liquid is thickened and reduced to about 1¼ cups, 10–12 minutes. Whisk in **1½ tablespoons butter**. Transfer to a bowl; wipe out and reserve skillet.



2. Prep ingredients

Meanwhile, preheat oven to 450°F with a rack in the upper third. Trim **scallions**, then thinly slice. Peel and finely chop **1 teaspoon garlic**. Finely chop **all of the cheddar**. Place **4 of the tortillas** directly on the upper oven rack and toast until crispy, about 5 minutes. Let cool slightly, then break into large pieces with your hands.



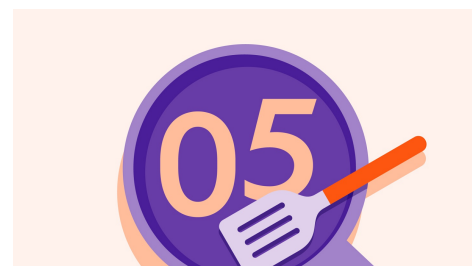
3. Brown ground beef

Heat **2 teaspoons oil** in reserved skillet over medium-high. Add **beef**, **¾ teaspoon salt**, and **a few grinds of pepper**. Cook, stirring and breaking beef up into smaller pieces, until browned, about 4 minutes. Carefully, spoon off most of the **accumulated fat**.



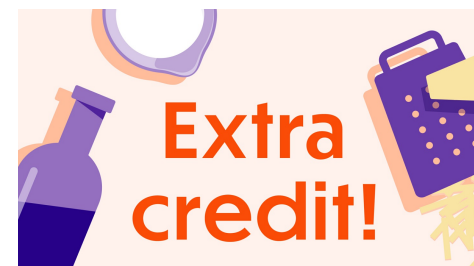
4. Add corn & aromatics

Switch oven to broil. Add **corn**, **chopped garlic**, **half of the scallions**, and **¼ cup water** to skillet with **beef**. Cook until corn is warmed, 2–3 minutes; season to taste with **salt** and **pepper**. Transfer **half of the filling** to a bowl.



5. Bake & serve

Top **filling** with **⅓ of the taco sauce** and **half of toasted the tortillas**. Top with **remaining filling**, **⅓ of the sauce**, and **remaining toasted tortillas**. Drizzle **remaining sauce** over top layer, then sprinkle with **cheese**. Broil on upper oven rack until edges of **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 use your favorite store-bought! This is a no judgement zone!