



Upgrade to Add Flour Tortillas

Mexican-Inspired Beef Lettuce Wraps



30min



2 Servings

| This version of the recipe is customized with flour tortillas!

What we send

- 2 scallions
- 1 poblano pepper
- 2 limes
- 1 plum tomato
- 6 (6-inch) flour tortillas ^{1,6}
- 10 oz pkg grass-fed ground beef
- ¼ oz taco seasoning
- 1 oz sour cream ⁷
- 2 oz shredded cheddar-jack blend ⁷
- 1 romaine heart

What you need

- olive oil
- kosher salt & ground pepper
- garlic

Tools

- medium skillet

Allergens

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 940kcal, Fat 51g, Carbs 66g, Protein 48g



1. Prep ingredients

Trim **scallions**, then thinly slice on an angle, keeping dark greens separate.

Finely chop **1½ teaspoons garlic**.

Halve **poblano**, discard stem and seeds, then cut into ¼-inch pieces.



4. Cook beef

In a medium skillet, heat **1 tablespoon oil** over medium-high. Add **scallion whites and light greens, poblanos**, and **remaining chopped garlic**; cook, stirring, until fragrant and softened, 2-3 minutes. Add **beef, 2¼ teaspoons taco seasoning**, and **2 tablespoons water**. Cook, breaking meat up into large pieces, until browned and cooked through, 3-4 minutes. Season to taste with **salt**.



2. Make salsa

Squeeze **2 tablespoons lime juice** into a small bowl; cut any remaining lime into wedges. Halve **tomato**, then cut into ¼-inch pieces.

In a 2nd small bowl, toss to combine tomatoes, **half of the scallion dark greens**, 1½ tablespoons of the lime juice, **½ teaspoon of the chopped garlic**, and **1 tablespoon oil**. Season to taste with **salt** and **pepper**.



5. Make lime crema

Meanwhile, in a small bowl, whisk to combine **sour cream** and **remaining lime juice**. Season to taste with **salt** and **pepper**.



3. Prep lettuce & tortillas

Rinse and gently pat dry **6 romaine leaves**; wrap in a damp towel and reserve for step 6.

Wrap **tortillas** in a damp paper towel; microwave in 30-second increments until warmed through. Place under damp towel until step 6.



6. Assemble & serve

Spoon **beef** into **tortillas** or **lettuce leaves**; top with **some of the shredded cheese** and **salsa**. Drizzle **crema** on top, and sprinkle **remaining scallion darks** over. Serve **remaining salsa** on the side. Enjoy!

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

View the recipe online by visiting your account at marleyspoon.com **#marthaandmarleyspoon**