

DINNERLY



Upgrade to Organic Beef

Low-Carb Beef Taco Lettuce Cups



20-30min



2 Servings

This version of the recipe is customized with organic beef.

WHAT WE SEND

- 1 medium red onion
- 10 oz pkg organic ground beef
- ¼ oz taco seasoning
- 5 oz corn
- 1 romaine heart
- 2 oz shredded cheddar-jack blend ⁷

WHAT YOU NEED

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

TOOLS

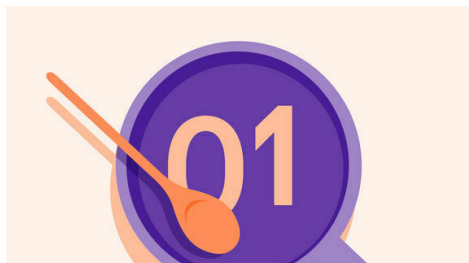
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 620kcal, Fat 39g, Carbs 32g, Protein 40g



1. Prep & pickle onion

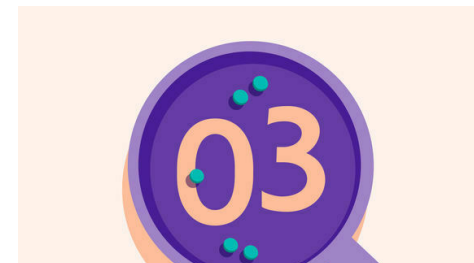
Finely chop **onion**. Finely chop **2 teaspoons garlic**.

In a small bowl, stir to combine **¼ cup chopped onions, 1 tablespoon vinegar, 1 teaspoon sugar, and ¼ teaspoon salt**. Set aside to pickle until ready to serve.



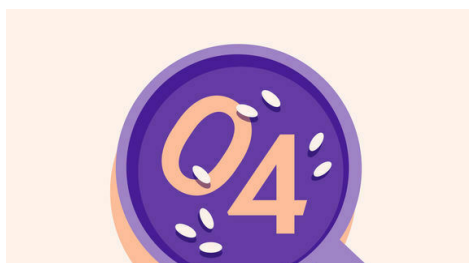
2. Brown onion & beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **remaining chopped onions and a pinch of salt**; cook, stirring occasionally, until softened and golden, 3–5 minutes. Add **ground beef** and cook, breaking up into smaller pieces, until browned, about 5 minutes. Drain off any excess fat.



3. Add seasoning & corn

To skillet with **beef**, add **chopped garlic** and **2 teaspoons taco seasoning**; cook, stirring, until fragrant, about 1 minute. Stir in **corn** and **¼ cup water**; bring to a simmer. Cook until thickened and glossy, about 5 minutes. Season to taste with **salt** and **pepper**.



4. Finish & serve

While **beef taco filling** cooks, trim stem end from **lettuce**; separate leaves.

Fill **lettuce cups** with **beef taco filling** and top with **pickled onions** and **cheddar**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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