

# 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. Juicy beef strips are coated in taco seasoning, then quickly seared. The beef is the perfect topping for crisp romaine lettuce with sweet grape tomatoes, dollops of guacamole, sour cream, and crunchy corn tortilla strips.



## What we send

- garlic (use 1 large clove)
- chorizo chili spice (use  $\frac{3}{4}$  tsp)
- $\frac{1}{2}$  lb beef strips
- 6 (6-inch) corn tortillas (use 4)
- 1 oz scallions
- 1 romaine heart
- 1 container grape tomatoes
- 1 pkt sour cream <sup>2</sup>
- 2 oz guacamole

## What you need

- all-purpose flour <sup>1</sup>
- olive oil
- kosher salt & pepper
- apple cider vinegar (or red wine vinegar)

## Tools

- rimmed baking sheet
- medium skillet

## Allergens

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

## Nutrition per serving

Calories 780kcal, Fat 57g, Carbs 45g, Protein 30g



### 1. Marinate steak

Preheat oven to 400°F with a rack in the center. Peel and finely chop **1 teaspoon garlic**. In a medium bowl, stir to combine  **$\frac{3}{4}$  teaspoon chorizo chili spice**,  **$\frac{1}{2}$  teaspoon of the chopped garlic**, and **1 teaspoon flour**. Add **beef strips** 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**. Halve **grape tomatoes**, if desired. 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  **$1\frac{1}{2}$  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

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. Halve **romaine** lengthwise, then slice crosswise into 1-inch ribbons, discarding end.



### 6. Assemble 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!