

DINNERLY



Double Cheese Beef Gordita

with Shredded Lettuce & Sour Cream

This version of the recipe is customized with double the cheddar.



20-30min



2 Servings

WHAT WE SEND

- 1 romaine heart
- 2 (1 oz) sour cream ⁷
- 2 Mediterranean pitas ^{1,6,11}
- 10 oz pkg grass-fed ground beef
- ¼ oz taco seasoning
- 2 (2 oz) shredded cheddar-jack blend ⁷

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- neutral oil

TOOLS

- microplane or grater
- rimmed baking sheet
- medium skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 910kcal, Fat 51g, Carbs 49g,
Protein 53g

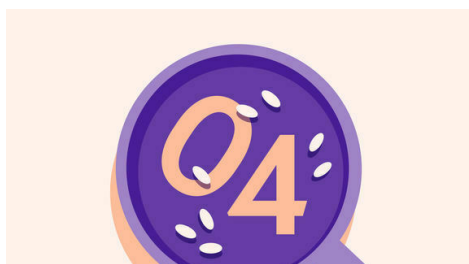


1. Prep lettuce & sour cream

Preheat broiler with a rack in the top position.

Halve **lettuce** lengthwise; cut one half crosswise into ¼-inch ribbons, discarding stem (save other half for own use).

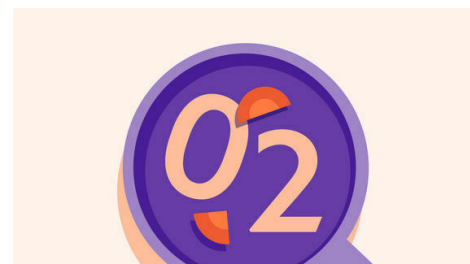
Into a small bowl, finely grate ¼ **teaspoon garlic**. Stir in **all of the sour cream** and ¼ **teaspoon salt**. Add **1 tablespoon water** at a time, as needed, until it drizzles from a spoon; set aside until ready to serve.



4. Assemble & broil

Divide **beef** between untoasted sides of **pitas**, then top with **cheese**.

Broil on top oven rack until edges of pitas are lightly toasted and cheese is melted, about 1 minute (watch closely).



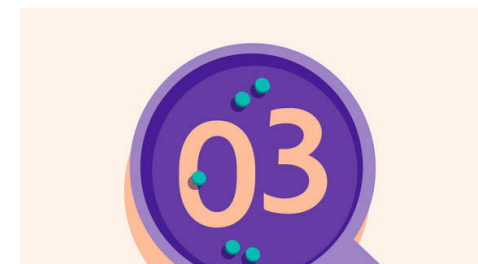
2. Toast pitas

Transfer **pitas** to a rimmed baking sheet. Lightly brush all over with **water**, then brush again with **oil**. Broil on top oven rack until lightly browned on top, 1–2 minutes (watch closely as broilers vary). Flip pitas and remove from oven. Set aside until step 4; keep broiler on.



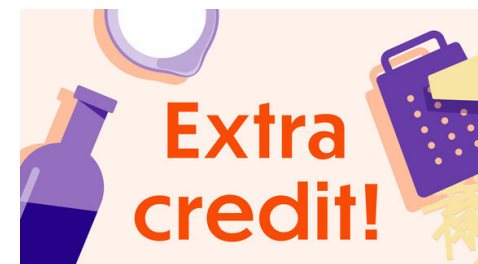
5. Serve

Serve **cheesy beef gorditas** with **sliced lettuce** and a drizzle of **garlic sour cream** over top. Enjoy!



3. Cook beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **ground beef** and cook, breaking up into smaller pieces, until browned and cooked through, 3–4 minutes. Add **taco seasoning**; cook, stirring, until fragrant, about 1 minute. Season to taste with **salt** and **pepper**.



6. Make a fresh salsa!

If you're looking to add more toppings, whip up a fresh homemade corn salsa. In a medium bowl, stir to combine blistered cooked corn, chopped tomatoes, chopped red onion, salt, pepper, and lime juice.