



Mexican-Inspired Organic Beef Lettuce Wraps

with Fresh Salsa & Lime Crema

| This version of the recipe is customized with organic beef.



30min



2 Servings

What we send

- 2 scallions
- 1 poblano pepper
- 2 limes
- 1 plum tomato
- 1 romaine heart
- 10 oz pkg organic ground beef
- ¼ oz taco seasoning
- 1 oz sour cream ⁷
- 2 oz shredded cheddar-jack blend ⁷

What you need

- garlic
- olive oil
- kosher salt & ground pepper

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 630kcal, Fat 48g, Carbs 14g, Protein 38g



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

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



6. Assemble & serve

Place **lettuce leaves** on plates. Spoon **beef** onto lettuce and top with **some of the shredded cheese** and **salsa**. Drizzle **crema** on top, and sprinkle **remaining scallion darks greens** over. Serve **remaining salsa** on the side. Enjoy!