

DINNERLY



 ONE POT

 NO ADDED GLUTEN

Mexican Beef & Potato Stew with Corn & Scallions



20-30min



2 Servings

The promise of a stew at the end of a grueling day feels like a reward that you deserve. But waiting 4 long hours for meat to slowly cook and tenderize sounds like a punishment that you most certainly do not. This is exactly why we've gifted you with this zesty (and quick!) stewed beef dish that is a take on Mexican picadillo, minus the raisins, which, let's face it, everyone is probably ok wit...

WHAT WE SEND

- russet potatoes
- garlic
- scallions
- Tam-pico de gallo
- tomato paste
- grass-fed ground beef
- corn

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

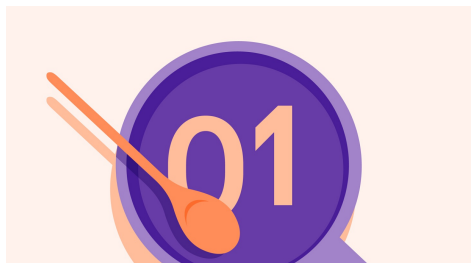
TOOLS

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 570kcal, Fat 28g, Carbs 55g, Protein 29g



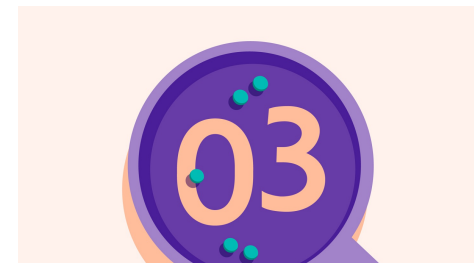
1. Prep vegetables

Scrub **potato** and cut into ½-inch cubes (no need to peel). Peel and finely chop **2 large garlic cloves**. Trim ends from **scallions** and thinly slice on an angle.



2. Brown potatoes

Heat **2 tablespoons oil** in a medium pot or Dutch oven over high. Add **potatoes** and cook, stirring occasionally, until lightly browned, 6–8 minutes.



3. Cook aromatics

Reduce heat to medium-high and stir in **garlic**, **1¼ teaspoons of the Tam-pico de gallo** (or more depending on heat preference), **2 tablespoons of the tomato paste** (save rest for own use), and **half of the scallions**, and cook until fragrant, 1–2 minutes.



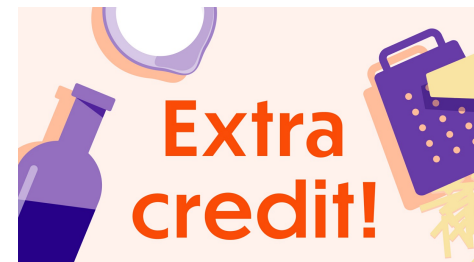
4. Cook beef

Add **beef** to pot, season with ½ **teaspoon salt**, and cook, breaking up into large pieces, until browned, 3–5 minutes. Stir in **2 cups water** and bring to a boil over high heat, scraping up any browned bits. Cover, reduce heat to medium, and cook until **potatoes** are tender, 12–15 minutes.



5. Finish stew & serve

Uncover stew and smash ⅓ of the **potatoes** against the side of the pot. Stir in **corn** and cook until **stew** is thickened, about 5 minutes; season to taste with **salt** and **pepper**. Garnish with **remaining scallions**. Enjoy!



6. Take it to the next level

Add pickled jalapeños and a dollop of sour cream or guacamole to guarantee an extra bit of taste bud bliss.