

# DINNERLY



## Mexican Meatball Tacos with Crispy Romaine & Crema



20-30min



2 Servings

We're packing all the warm spices of carne asada beef into juicy meatballs seasoned with our special taco spice blend because meatball tacos are the food hybrid we didn't know we needed. They're nestled on a bed of crisp romaine, then topped with tangy salsa and sour cream before heading to Flavortown, USA. We've got you covered!

### WHAT WE SEND

- 10 oz pkg ground beef
- ¼ oz taco seasoning
- 1 romaine heart
- 1 oz sour cream <sup>7</sup>
- 4 oz salsa
- 6 (6-inch) flour tortillas <sup>1,6</sup>

### WHAT YOU NEED

- 1 large egg yolk <sup>3</sup>
- kosher salt & ground pepper
- neutral oil

### TOOLS

- rimmed baking sheet

### ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 770kcal, Fat 43g, Carbs 62g, Protein 38g



#### 1. Prep meatballs

Preheat oven to 450°F with rack in the upper third. In a medium bowl, knead to combine **ground beef**, **1 large egg yolk**, **¾ teaspoon salt**, **2¼ teaspoons taco seasoning**, and **a few grinds of pepper**.



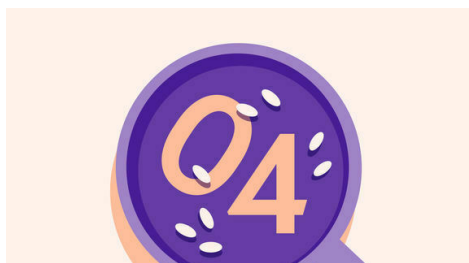
#### 2. Bake meatballs

Lightly **oil** a rimmed baking sheet. Scoop 18 mounds of the **meatball mixture** (about 1 tablespoon each) onto prepared baking sheet as you go. Bake meatballs on upper oven rack until browned and cooked through, 6-8 minutes.



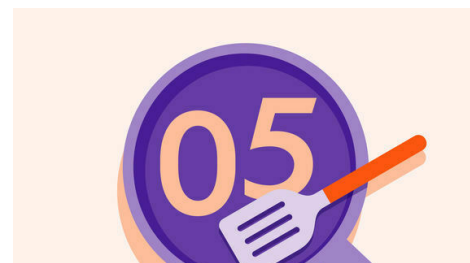
#### 3. Prep romaine & crema

Trim stem end from **romaine**, then very thinly slice romaine crosswise into ribbons. In a small bowl, slightly thin **sour cream** by adding **1 teaspoon water** as needed. Season to taste with **salt** and **pepper**.



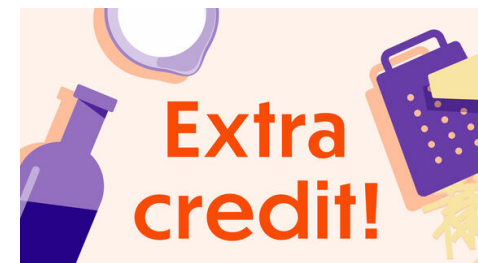
#### 4. Make sauce

Once **meatballs** are cooked, pour **salsa** over top and gently toss directly on the baking sheet, scraping up any browned bits from the bottom.



#### 5. Finish & serve

Toast **tortillas** directly over a gas flame (or under the broiler on a sheet of foil), turning frequently, until pliable, 10-15 seconds per side. Fill **tortillas** with **romaine**, **meatballs and sauce**, and drizzle with **sour cream** on top. Enjoy!



#### 6. Make it ahead!

Mix and shape the meatballs ahead of time for a speedy start to finish. Store in an airtight container overnight and take out to come to room temperature before baking, about 10 minutes.