

DINNERLY



Low-Cal Beef & Corn Tostadas with Guacamole Crema



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these beef tostadas? Personally, we'd choose B. This dish requires minimal prepwork—just toast the tortillas, cook the corn and beef, and stir together a guacamole crema. We've got you covered!

WHAT WE SEND

- ½ lb pkg sirloin steak
- 6 (6-inch) corn tortillas
- 2½ oz corn
- ¼ oz granulated garlic
- 1 lime
- 2 oz guacamole
- 1 oz sour cream¹

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- butter¹

TOOLS

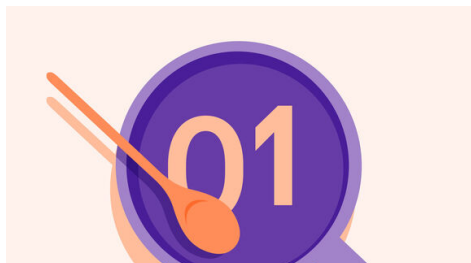
- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

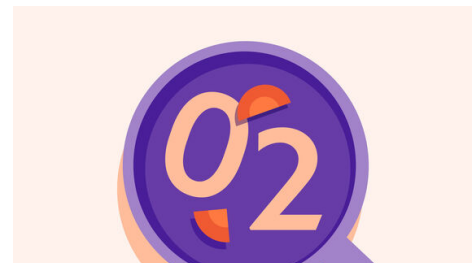
Calories 570kcal, Fat 31g, Carbs 51g, Protein 24g



1. BEEF VARIATION

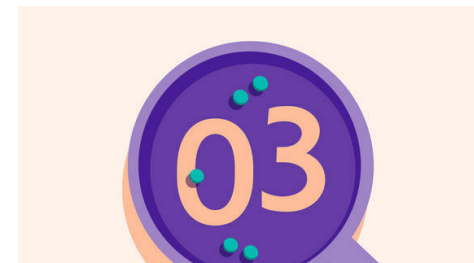
Preheat oven to 425°F with a rack in the upper third.

Pat **steak** dry and thinly slice; season all over with **salt** and **pepper**.



2. Toast tortillas

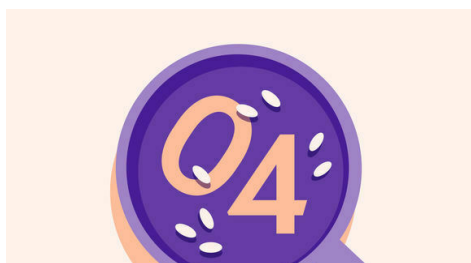
Lightly brush both sides of **tortillas** with **oil**. Transfer to a rimmed baking sheet and arrange in an even layer (it's okay if they overlap slightly). Bake on upper oven rack until golden and crisp, flipping tortillas and rotating sheets halfway through cooking time, 9–12 minutes (watch closely as ovens vary).



3. Cook corn & beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **corn** and cook, stirring occasionally, until browned in spots, about 3 minutes.

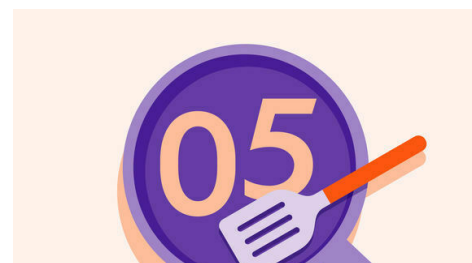
Add **beef** in a single layer and cook, until well browned on the bottom, about 3 minutes. Stir; cook until nearly cooked through, about 1 minute. Add **1 tablespoon butter** and **½ teaspoon granulated garlic**; cook until fragrant, 30 seconds.



4. Make guacamole crema

Into a small bowl, squeeze **juice from half a lime**. Add **guacamole**, **sour cream**, **2 teaspoons oil**, and **¼ teaspoon salt**. Stir to combine and season to taste with **salt** and **pepper**.

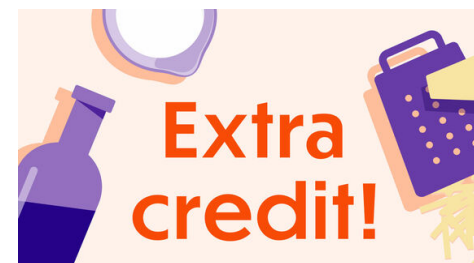
Cut remaining lime into wedges.



5. Assemble tostadas & serve

Season **beef and corn** to taste with **salt** and **pepper**. Top **crisped tortillas** with **guacamole crema**, spreading to edges. Top with **beef and corn**.

Serve **beef and corn tostadas** with **lime wedges** alongside for squeezing over top. Enjoy!



6. Did you know?

As we made the switch to becoming a paperless company at our US and Australian sites, 2.6 million sheets of paper waste was avoided in 2020. As we implement this in all our sites, it will allow us to save more than 6 million sheets of paper per year globally.