



Tex-Mex Beef Tacos

with Shredded Lettuce & Sour Cream



20-30min



2 Servings

We can only think of one food that has their very own special day of the week. Tuesdays are for tacos, everyone knows that. The thing is, why limit ourselves to JUST one day a week? Tacos are like the perfect meal. Every bite is packed with layers of flavor and texture, savory meat, and veggies. It's always a fantastaco night when tacos are on the menu. We've got you covered!

WHAT WE SEND

- 1 red onion
- 1 romaine heart
- 10 oz pkg grass-fed ground beef
- ¼ oz taco seasoning
- 2 (1 oz) sour cream ⁷
- 6 (6-inch) flour tortillas ^{1,6}

WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper

TOOLS

- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 760kcal, Fat 48g, Carbs 50g, Protein 35g



1. Prep veggies, cook onions

Finely chop **onion**. Finely chop **1 teaspoon garlic**. Slice **lettuce** crosswise into very thin ribbons; discard stem end.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **all but ¼ cup chopped onions** (save rest for serving); cook, stirring, until lightly browned and softened, 3–5 minutes.



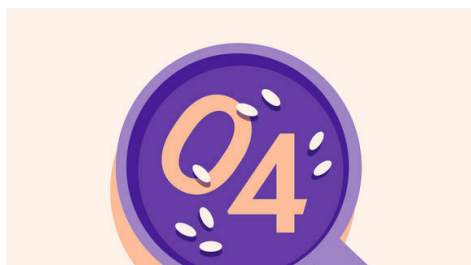
2. Cook beef

To skillet with **onions**, add **beef** and a **pinch each of salt and pepper**; cook, breaking up meat into smaller pieces, until well browned and cooked through, 3–5 minutes. Add **taco seasoning** and **¾ teaspoon of the chopped garlic**; cook until fragrant, 1 minute. Stir in **2 tablespoons water**; bring to a simmer and cook until slightly thickened, about 30 seconds.



3. Prep sour cream

While **beef** cooks, in a small bowl, stir together **all of the sour cream** and **remaining chopped garlic**. Stir in **1 teaspoon water** at a time until it drizzles from a spoon. Season to taste with **salt** and **pepper**. Set aside until ready to serve.



4. Heat tortillas & serve

Toast **tortillas** directly over a gas flame until lightly charred in spots, 5–10 seconds per side (or heat 1 tortilla at a time in a skillet over high until warm and lightly golden, about 30 seconds per side).

Serve **toasted tortillas** filled with **beef**. Top with **lettuce**, **garlic sour cream**, and **remaining chopped onions**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!