

DINNERLY



Cheeseburger Taquitos with Pickles & Shredded Lettuce



30-40min



2 Servings

What do you get when you take a cheeseburger and wrap it up in a crispy tortilla? Not to be dramatic, but we'd call that a bite of heaven. Serve it on a bed of lettuce and with a creamy special sauce, then do your happy dance. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 1 romaine heart
- ¼ oz granulated garlic
- 6 (6-inch) corn tortillas
- 2 oz shredded cheddar-jack blend ⁷
- ¾ oz dill pickles
- 10 oz pkg grass-fed ground beef
- 2 oz mayonnaise ^{3,6}

WHAT YOU NEED

- ketchup
- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium skillet
- microwave

ALLERGENS

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 950kcal, Fat 56g, Carbs 56g, Protein 42g

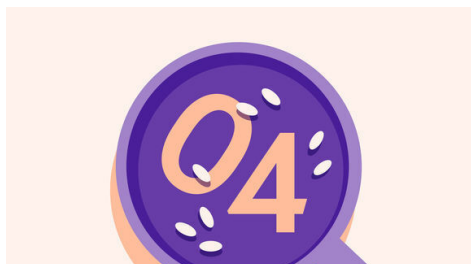


1. Prep ingredients & sauce

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

Finely chop **half of the onion** (save rest for own use). Halve **lettuce**; thinly slice one half crosswise (save rest for own use). Finely chop **pickles**.

In a small bowl, whisk together **1 tablespoon pickles**, **¼ teaspoon granulated garlic**, **mayonnaise**, and **2 tablespoons ketchup**.



4. Bake taquitos & serve

Bake on upper oven rack until golden-brown and crispy, 15–20 minutes (watch closely as ovens vary).

Serve **cheeseburger taquitos** on a bed of **shredded lettuce**. Drizzle with **special sauce** or serve alongside. Enjoy!



2. Cook filling

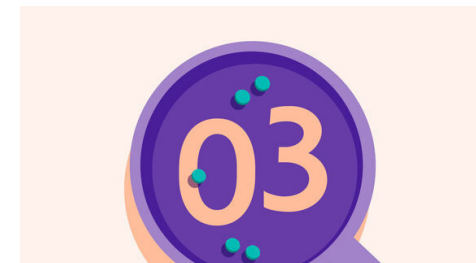
Lightly **oil** a rimmed baking sheet.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **beef** and **onions**; season with **salt** and **pepper**. Cook, breaking up meat into smaller pieces, until cooked through, 3–5 minutes. Off heat, stir in **remaining pickles**, **1 teaspoon granulated garlic**, and **2 tablespoons ketchup**.



5. ...

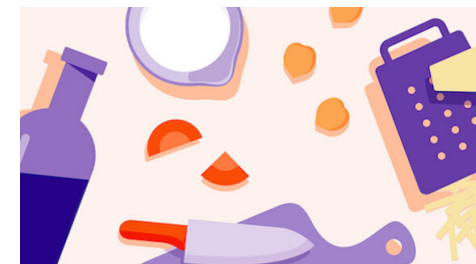
What were you expecting, more steps?



3. Assemble taquitos

Wrap **tortillas** in a damp paper towel. Microwave in 30-second increments until warmed and pliable. Place on a clean work surface.

Evenly divide **filling** on one half of each tortilla, then top filling with **cheese**. Starting at the filled side, roll up tightly. Place seam-side down on prepared baking sheet. Generously brush tops and sides with **oil**.



6. ...

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