

DINNERLY



Carne Asada Beef Tacos with Guacamole



20-30min



2 Servings

Taco 'bout a crowd pleaser. We're marinating beef in lime juice and our taco spice blend, then sautéing in a warm pan sauce. It's all nestled into charred tortillas, then piled high with creamy guacamole and pickled onions. We've got you covered!

WHAT WE SEND

- ¼ oz granulated garlic
- 1 lime
- ¼ oz taco seasoning
- ½ lb pkg beef strips
- 1 red onion
- 6 (6-inch) flour tortillas ^{1,6}
- 2 (2 oz) guacamole

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar

TOOLS

- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 690kcal, Fat 35g, Carbs 73g, Protein 30g



1. Marinate beef

Squeeze **1 tablespoon lime juice** into a medium bowl. Cut any remaining lime into wedges.

In bowl with lime juice, stir to combine **½ teaspoon granulated garlic**, **1 tablespoon oil**, **2½ teaspoons taco seasoning**, and a **pinch each of salt and pepper**. Add **beef strips** and toss to coat. Set aside to marinate until step 4.



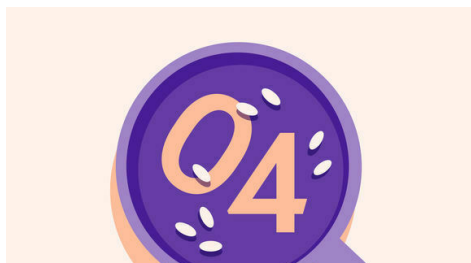
2. Pickle onions

Halve **onion**, then thinly slice. In a small bowl, whisk to combine **1 tablespoon each of oil and vinegar** with a **pinch each of sugar, salt, and pepper**. Add **½ cup sliced onions** and toss to coat. Set **pickled onions** aside, stirring occasionally, until step 5. Reserve remaining sliced onions for step 4.



3. Warm tortillas

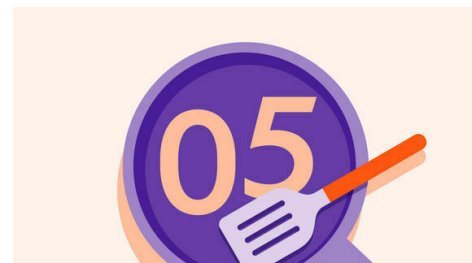
Heat a medium nonstick skillet over medium-high. Add **1 tortilla** at a time until warmed and lightly golden, about 30 seconds per side. Transfer to a plate; cover or wrap in foil as you go to keep warm (or toast 1 tortilla at a time over a gas flame until lightly charred in spots, 5–10 seconds per side).



4. Cook onions & beef

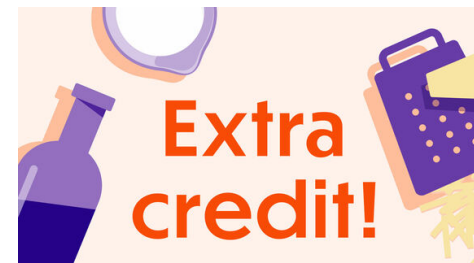
Heat **1 tablespoon oil** in same skillet over high. Add **reserved sliced onions** and cook until softened and lightly browned, 2–3 minutes.

Add **beef** and cook until browned on the bottom, 2–3 minutes. Pour in **beef marinade** from bowl and cook, stirring once or twice, until cooked through, 1–2 minutes.



5. Assemble tacos & serve

Fill **tortillas** with **beef**, then top with **guacamole** and **pickled onions**. Pass any **lime wedges** for squeezing over tacos. Enjoy!



6. Take it to the next level

Add a cooling touch to this fiesta by whipping up a quick lime crema! In a small bowl, whisk to combine sour cream, lime juice, and a pinch each of salt and pepper. Drizzle over tacos before serving.