

MARLEY SPOON



Carne Asada Taco Salad

with Guacamole & Sour Cream



under 20min



2 Servings

Let's taco about this dinner-worthy salad; it's a 20-minute recipe that is simple to prepare AND delicious. Tender beef strips are coated in our chorizo chili spice blend, then quickly seared. It becomes the perfect topping for crisp romaine lettuce with tomatoes, dollops of guacamole, sour cream, and crunchy corn tortilla strips.

What we send

- garlic
- 10 oz pkg beef strips
- ¼ oz chorizo chili spice blend
- 6 (6-inch) corn tortillas
- 2 scallions
- 1 romaine heart
- 2 plum tomatoes
- 1 oz sour cream ⁷
- 2 oz guacamole

What you need

- all-purpose flour (or gluten-free alternative)
- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)

Tools

- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 690kcal, Fat 46g, Carbs 40g, Protein 29g



1. Marinate beef

Preheat oven to 400°F with a rack in the center. Finely chop **1 teaspoon garlic**. Pat **beef** dry. In a medium bowl, combine **beef, 1 teaspoon flour, ¾ teaspoon chorizo chili spice, and ½ teaspoon of the chopped garlic**. Set aside to marinate at room temperature until step 5.



4. Make dressing, toss salad

In a medium bowl, stir to combine **remaining chopped garlic, half of the scallions, 2 tablespoons oil, and 1 tablespoon vinegar**. Season to taste with **salt and pepper**. Halve **half of the grape tomatoes** (save rest for own use). Add **romaine** and tomatoes to bowl with **dressing**; toss to coat.



2. Bake tortilla strips

Stack **4 tortillas** (save rest for own use), then thinly slice. On a rimmed baking sheet, toss tortilla strips with **1½ tablespoons oil** and season with **salt and pepper**. Bake on center oven rack until crisp and browned in spots, 5–6 minutes (watch closely as ovens vary and tortilla strips can go from golden to dark brown quickly).



5. Cook beef

Heat **1 tablespoon oil** over medium-high in same skillet. Add **beef** in a single layer and cook, without stirring, until well browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.



3. Prep salad

Meanwhile, trim **scallions**, then thinly slice. Halve **romaine** lengthwise, then slice crosswise into 1-inch wide ribbons; discard stem end.



6. Finish salad & serve

In a small bowl, slightly thin **sour cream** by stirring in **1 teaspoon water** at a time, as needed. Season to taste with **salt and pepper**. Add **half of the tortilla strips to salad**; toss to combine. Serve **salad** topped with **beef and guacamole**. Drizzle with **sour cream**, then sprinkle **remaining scallions and tortilla strips** over top. Enjoy!