



## Barbacoa Beef Tacos

with Radishes & Lime Crema



ca. 20min



2 Servings

Barbacoa beef is in our taco hall of fame because it's a deeply savory and flavorful filling. Pre-shredded beef helps shave off some prep time, cooking alongside onions and Tex-Mex spice until tender and saucy. Toasted tortillas are piled high with the barbacoa beef and all the classic toppings: shredded lettuce, cilantro and crunchy radishes. A generous drizzle of lime crema adds a cool tang that'll make you dive right in.



## What we send

- 1 yellow onion
- 1 romaine heart
- 1 bag radishes
- ¼ oz fresh cilantro
- 1 lime
- ½ lb pkg ready to heat shredded beef <sup>1,6</sup>
- 6 (6-inch) flour tortillas <sup>1,6</sup>
- ¼ oz Tex-Mex spice blend
- 2 (1 oz) sour cream <sup>7</sup>

## What you need

- neutral oil
- butter (optional) <sup>7</sup>
- apple cider vinegar (or distilled white vinegar)
- 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 710kcal, Fat 33g, Carbs 84g, Protein 29g



### 1. Prep ingredients

Halve and thinly slice **all of the onion**; finely chop 2 tablespoons. Halve **lettuce** lengthwise, then shred one halve crosswise (save rest for own use). Halve **radishes**, then thinly slice into half moons. Pick **cilantro leaves** from **stems**; thinly slice stems and reserve leaves for step 6. Cut **lime** into 8 wedges.

Using your hands, break up **beef** into bite-sized pieces.



### 4. Cook barbacoa beef

Add **beef**, **Tex-Mex spice**, **cilantro stems**, and ⅓ cup **water** to skillet with **onions**. Cook, stirring occasionally, until water is evaporated, 2-3 minutes.

Remove from heat; add **2 tablespoons water** and ½ **teaspoon vinegar**, scraping up any browned bits. Season with **salt** and **pepper**.



### 2. Warm tortillas

Heat **1 tablespoon oil or butter** in a medium skillet over medium-high. Add **1 tortilla** and cook until warm and lightly golden, about 30 seconds per side; transfer to a plate. Repeat with remaining tortillas, wrapping in foil or a clean kitchen towel as you go to keep warm.



### 5. Make lime crema

Meanwhile, squeeze **2 lime wedges** into bowl; add **all of the sour cream** and **2 teaspoons water**. Add more water, 1 teaspoon at a time, to reach desired consistency. Season to taste with **salt** and **pepper**.



### 3. Cook onions

Heat **1 tablespoon oil** in same skillet over medium-high. Add **sliced onions** and cook, stirring occasionally, until softened and browned in spots, about 5 minutes.



### 6. Finish & serve

Divide **barbacoa filling** among **tortillas** and top with **lettuce**, **radishes**, and **chopped onions**. Drizzle with **crema** and garnish with **cilantro leaves**. Serve with **remaining lime wedges** for squeezing over top. Enjoy!