

DINNERLY



No Chop! Beef & Esquites Tacos with Feta & Cilantro



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these beef and street corn tacos? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the corn and beef, throw in some seasonings, and heat the tortillas. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 6 (6-inch) corn tortillas
- 5 oz corn
- 2 oz feta ⁷
- 1 oz mayonnaise ^{3,6}
- ¼ oz taco seasoning
- 10 oz pkg grass-fed ground beef
- ¼ oz fresh cilantro

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or vinegar of your choice)

TOOLS

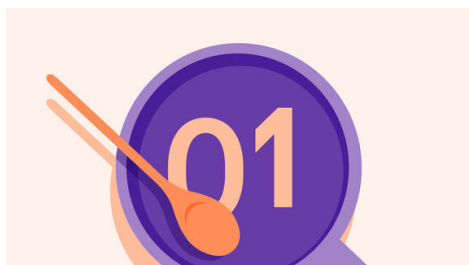
- medium nonstick skillet

ALLERGENS

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

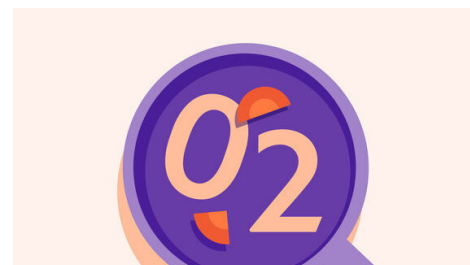
NUTRITION PER SERVING

Calories 820kcal, Fat 48g, Carbs 53g, Protein 38g



1. Warm tortillas

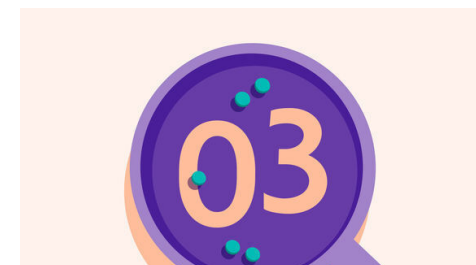
Heat a medium nonstick skillet over high. Add **1 tortilla** at a time and toast until warm and lightly golden, about 30 seconds per side. Wrap in a clean kitchen towel or foil as you go to keep warm (or wrap tortillas in foil and place in a 350°F oven to warm through, 10–15 minutes.)



2. Cook corn

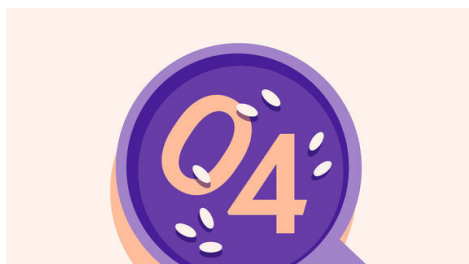
Heat **2 teaspoons oil** in same skillet over medium-high. Add **corn**; season with **salt** and **pepper**. Cook, stirring occasionally, until browned in spots and tender, 4–6 minutes.

Transfer to a bowl; crumble in **half of the feta**. Stir in **mayonnaise** and **1 teaspoon each of taco seasoning and vinegar**. Mix well and set aside.



3. Cook beef

Heat **1 tablespoon oil** in same skillet over medium-high. Add **beef** and **remaining taco seasoning**. Cook, breaking up into smaller pieces, until browned and cooked through, 3–4 minutes. Season to taste with **salt** and **pepper**.



4. Assemble & serve

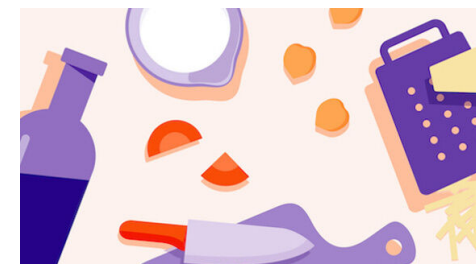
Pick **cilantro leaves** from stems; discard stems. Spoon **beef mixture** into **tortillas** and top with **corn**.

Serve **beef and esquites tacos** with **remaining feta** crumbled over top and **cilantro leaves** torn over top. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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