MARLEY SPOON



Fast! BBQ Shredded Beef Tacos

with Ranch Slaw & Jalapeños





All-time favorites shredded beef and ranch dressing join forces to create another American favorite: tacos! Our succulent beef heats up with tangy BBQ sauce to a crispy brown while we make a flavorful cabbage slaw with the ranch dressing. Soft, warm flour tortillas enfold the slaw and BBQ beef before we garnish with fresh scallions and spicy jalapeños!

What we send

- 2 scallions
- 1 jalapeño chile
- ½ lb pkg ready to heat shredded beef 1,6
- 14 oz cabbage blend
- 1½ oz ranch dressing 3,7
- 6 (6-inch) flour tortillas 1,6
- 2 oz barbecue sauce

What you need

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

Tools

- microwave
- medium nonstick skillet

Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

Allergens

Wheat (1), 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 710kcal, Fat 31g, Carbs 88g, Protein 27g



1. Prep ingredients

Thinly slice **scallions**, keeping whites separate. Thinly slice half of the jalapeño (save rest for own use); remove seeds if desired

Use your fingers to break **shredded beef** into bite-sized pieces.



2. Make slaw

In a medium bowl, add half of the cabbage blend (save rest for own use), scallion whites, ranch dressing, 1 teaspoon oil, ½ teaspoon vinegar, and a pinch of sugar; season to taste with salt and pepper and mix well.



3. Warm tortillas

Stack **tortillas** and wrap in a damp paper towel; microwave in 30-second increments until warmed through.



4. Heat beef

Heat 1 tablespoon oil in a medium nonstick skillet over high. Add beef in a single layer and cook, undisturbed, until bottoms are browned and crispy, about 2 minutes. Stir beef, then cook 2 minutes more. Reduce heat to medium-high; add half of the barbecue sauce, tossing to coat; cook until sauce is sticky and reduced, about 1 minute more.



5. Finish & serve

Remove **beef** from heat and stir in remaining barbecue sauce.

Divide slaw and beef between tortillas. Garnish with scallion greens and jalapeños. Enjoy!



6. No microwave?

If you don't have a microwave for step 3, warm the tortillas in a skillet over high heat, about 30 seconds per side.