

# DINNERLY



## Beef & Corn Tostadas with Pickled Jalapeños



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these steak and corn tostadas? Personally, we'd choose B. This dish requires minimal prepwork—just bake the tortillas, cook the beef and corn, and assemble. We've got you covered!

#### WHAT WE SEND

- 6 (6-inch) corn tortillas
- ½ lb pkg sirloin steak
- 5 oz corn
- ¼ oz taco seasoning
- 2 (2 oz) guacamole
- 2 oz pickled jalapeños

#### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar)
- butter <sup>1</sup>

#### TOOLS

- rimmed baking sheet
- medium nonstick skillet

#### ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 560kcal, Fat 30g, Carbs 53g, Protein 24g



#### 1. Prep tortillas & beef

Preheat oven to 450°F with a rack in the center.

Brush **tortillas** generously with **oil** and season each side with **salt**. Arrange in a single layer on a rimmed baking sheet.

Pat **steak** dry and thinly slice.



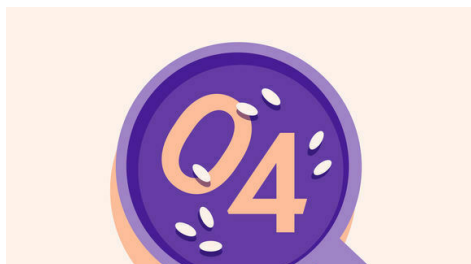
#### 2. Bake tortillas

Bake **tortillas** on center oven rack until lightly browned, 3–5 minutes. Flip and press out any air pockets with a spatula. Continue baking until crisp and browned, 3–5 minutes (watch closely as ovens vary).



#### 3. Cook beef

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



#### 4. Finish & serve

To skillet with **beef**, add **corn** and **taco seasoning**; cook, stirring occasionally, until corn is lightly browned, 1–2 minutes. Off heat, stir in **1 teaspoon vinegar** and **1 tablespoon butter** until combined. Season to taste with **salt** and **pepper**.

Divide **guacamole** among **tortillas** and top with **beef**, **corn**, and **pickled jalapeños**. Enjoy!



#### 5. ...

What were you expecting, more steps?



#### 6. ...

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