



Quesabirria Tacos with Consommé & Quick Pickled Slaw

 1h  2 Servings

Quesabirria tacos have taken the food world by storm and we're here for it! Beef, shredded cheddar, and Tex-Mex spice combine to make a hearty filling, but the real star of the show is the consommé. A rich broth of onions, enchilada sauce, and spices coats the tortillas and beef, and serves as a dipping sauce for dunking every bite. One taste and you'll understand why we're obsessed.

What we send

- 1 red onion
- garlic
- ½ oz fresh cilantro
- ½ lb pkg ready to heat shredded beef ^{1,3}
- 2 oz shredded cheddar-jack blend ²
- 2 limes
- 14 oz cabbage blend
- 2 pkts beef broth concentrate
- 12 (6-inch) corn tortillas
- 4 oz red enchilada sauce
- 2 (¼ oz) Tex-Mex spice blend

What you need

- apple cider vinegar (or red wine vinegar)
- sugar
- kosher salt & ground pepper
- olive oil

Tools

- microplane or grater
- small saucepan
- rimmed baking sheet
- nonstick cooking spray

Allergens

Wheat (1), Milk (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880kcal, Fat 29g, Carbs 126g, Protein 36g



1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third. Finely chop **onion**. Finely chop **2 cloves garlic**. Finely chop **cilantro leaves and stems**. In a small bowl, combine **¼ of the onion** and **⅓ of the cilantro**; set aside for serving. Pat **beef** dry; cut or tear into bite sized pieces, if necessary. In a medium bowl, combine **beef, cheese, and half of the Tex-Mex seasoning**.



4. Prep tacos

Stir **¼ cup consommé** into **beef mixture**; season with **salt** and **pepper**. Grease a rimmed baking sheet with nonstick spray. Using tongs, dip **tortillas**, 2 at a time, quickly into consommé; arrange on prepared baking sheet in stacks of 2. Bake on lower rack until tortillas are soft and pliable, 3-5 minutes.



2. Prep slaw

Into a medium bowl, finely grate **the zest of half a lime** and juice **1 whole lime**. Add **half each of the cabbage blend and remaining cilantro, 2 tablespoons vinegar, 1 tablespoon each of chopped onion and sugar, and 1 teaspoon salt**. Mix well until salt and sugar are dissolved; set aside until ready to serve.



5. Bake tacos

Divide **filling** between **tortillas**; fold over to create half moons. Drizzle **each taco** with **1 teaspoon oil**. Bake tacos on lower rack until golden brown and crisp on the bottom, 10-12 minutes.

Using a thin metal spatula, carefully flip each taco, scraping **browned cheese and beef juices** off baking sheet; press lightly on each taco to flatten.



3. Cook consommé

Heat **1 tablespoon oil** in a small saucepan over medium heat. Add **remaining onion** and a **pinch of salt**. Cook, stirring, until softened and translucent, 4-5 minutes. Add **garlic** and **remaining Tex-Mex spice**; cook until aromatic, 1-2 minutes. Add **enchilada sauce, broth concentrate, ½ teaspoon vinegar, and 1 cup water**. Bring to a boil, then simmer on medium-low for 5 minutes.



6. Finish & serve

Continue baking **tacos** on bottom rack until second side is golden brown, another 10-12 minutes. Cut **remaining lime** into wedges. Re-warm **consommé** and season to taste with **salt** and **pepper**, if desired; stir in **remaining cilantro**.

Serve **tacos** with **consommé** on the side for dipping, with **pickled slaw, onions and cilantro, and lime wedges** alongside. Enjoy!