



## Fast! Mojo Beef Tacos

with Fresh Orange Salsa & Guacamole



ca. 20min



2 Servings

Tender and succulent beef tacos are a quick go-to meal, and here we liven them up with a fresh orange and cilantro salsa. The salsa adds tons of bright, juicy bites to the beef strips flavored with chili powder and smoky cumin. Sweet, charred onions cook along with the beef before we deglaze the skillet to create a citrusy sauce. A dollop of guacamole is the final topping for your next extra special Taco Tuesday!



## What we send

- 1 red onion
- ¼ oz ground cumin
- ¼ oz chili powder
- 6 (6-inch) flour tortillas <sup>1,6</sup>
- 1 orange
- ¼ oz fresh cilantro
- 1 romaine heart
- 2 oz guacamole
- 10 oz pkg beef strips

## What you need

- kosher salt & ground pepper
- neutral oil
- distilled white vinegar (or apple cider vinegar)

## Tools

- medium skillet

## Cooking tip

If you don't have a microwave for step 2, warm the tortillas in a skillet over high heat, about 30 seconds per side.

## Allergens

Wheat (1), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 680kcal, Fat 26g, Carbs 82g, Protein 35g



### 1. Prep ingredients

Halve and thinly slice **all of the onion**; finely chop 2 tablespoons. Pat **beef** dry and season all over with **salt, pepper**, and **1 teaspoon each of cumin and chili powder**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sliced onions**; cook, stirring occasionally, until starting to soften, 2-3 minutes.



### 4. Make orange salsa

Pick **cilantro leaves** from stems; discard stems. In a medium bowl, combine **chopped onions, orange slices, cilantro** and **½ teaspoon vinegar**. Season to taste with **salt and pepper**.

Halve **romaine** lengthwise; thinly slice crosswise.



### 2. Cook beef

Add **beef** to same skillet; cook, without stirring, until browned on the bottom, about 3 minutes. Stir until cooked through, about 2 minutes more. Transfer **beef and onions** to a cutting board.

Meanwhile, stack **tortillas** and wrap in a damp paper towel; microwave until warm and pliable, about 30 seconds. Wrap tortillas in foil or a clean kitchen towel to keep warm until ready to serve.



### 5. Finish

Thinly slice **beef** and return to skillet along with **onions** and any juices. Stir **reserved orange juice** with **1 tablespoon water** into **beef and onions**, scraping up any browned bits from the bottom of the skillet. Divide **beef and onions** among **tortillas** and top with **lettuce** and **orange salsa**. Dollop with **guacamole** and serve.



### 3. Prep orange

While **beef** cooks, cut off the top and bottom from **orange**. Lay orange on one of the cut sides. Use a knife to cut off orange peel; remove any white pith. Quarter orange, then cut crosswise into ¼-inch slices. Squeeze any juice from peels into a separate small bowl and reserve for step 5.



### 6. Serve

Enjoy!