



Beef Gordita

with Cheddar & Creamy Slaw



ca. 20min



2 Servings

This quick and easy weeknight-friendly take on a classic gordita is loaded with Mexican-inspired flavors. Pitas are the perfect crisp base for taco-spiced grass-fed ground beef, melted cheddar cheese, and creamy cabbage slaw.

What we send

- 1 red onion
- 4 oz roasted red peppers
- ¼ oz fresh cilantro
- 2 Mediterranean pitas ^{1,6,11}
- 10 oz pkg grass-fed ground beef
- ¼ oz taco seasoning
- 2 oz shredded cheddar-jack blend ⁷
- 2 (1 oz) sour cream ⁷
- 14 oz cabbage blend

What you need

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

Tools

- rimmed baking sheet
- medium skillet

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 950kcal, Fat 53g, Carbs 66g, Protein 46g



1. Pickle onions

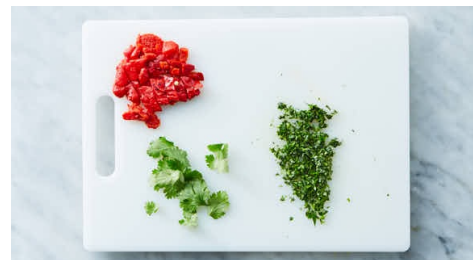
Halve and thinly slice **½ cup onion**, then finely chop remaining onion.

In a large bowl, whisk together **3 tablespoons vinegar**, **2¼ teaspoons sugar**, and **a pinch each of salt and pepper**. Add sliced onions; stir to combine. Set aside until step 6.



4. Cook onions & ground beef

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **chopped onions** and **a pinch each of salt and pepper**. Cook, stirring, until tender and browned in spots, 3-4 minutes. Add **ground beef** and cook, breaking up into smaller pieces, until browned and cook through, 3-4 minutes.



2. Prep ingredients

Preheat broiler with a rack in the top position.

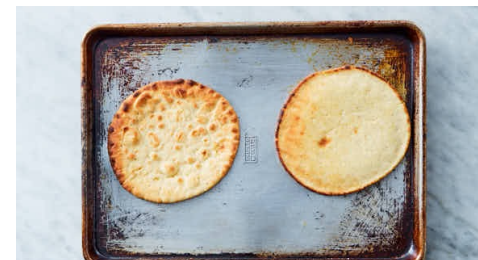
Coarsely chop **roasted peppers**, if necessary. Pick **1 tablespoon whole cilantro leaves** and reserve for serving. Finely chop remaining cilantro leaves and stems.



5. Broil gorditas

Add **roasted peppers** and **all of the taco seasoning** to skillet with **beef**. Cook, stirring, until fragrant, 1-2 minutes. Season to taste with **salt** and **pepper**.

Divide **beef mixture** between **pitas**. Drizzle with **oil**, then top with **cheese**. Broil on top oven rack until edges of pitas are lightly toasted and cheese is melted, about 1 minute (watch closely).



3. Toast pitas

Lightly brush **pitas** all over with **oil**. Transfer to a rimmed baking sheet. Broil on top oven rack until lightly browned, 1-2 minutes per side (watch closely as broilers vary).



6. Finish salad & serve

Add **all of the sour cream** and **2 tablespoons oil** to **pickled onions**; stir to combine. Add **cabbage blend** and **chopped cilantro**; stir to combine. Season to taste with **salt** and **pepper**.

Serve **gorditas** topped with **some of the slaw** and **whole cilantro leaves**. Serve **remaining slaw** on alongside. Enjoy!