

DINNERLY



Beef Taco Salad

with Crispy Tortilla Strips & Sour Cream



25min



2 Servings

Some days you just wanna throw everything in a bowl and call it a day. We hear you, we see you, we understand you. Just add the lettuce and pile on the beef, tomatoes, cheese, crispy tortillas, and cool sour cream. That's what taco salads are allllll about, right? We've got you covered!

WHAT WE SEND

- 1 romaine heart
- 1 plum tomato
- 6 (6-inch) corn tortillas
- ¼ oz taco seasoning
- 1 oz sour cream ⁷
- 2 oz shredded cheddar-jack blend ⁷
- 10 oz pkg ground chicken

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or vinegar of your choice)
- sugar

TOOLS

- medium nonstick skillet

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 890kcal, Fat 65g, Carbs 29g, Protein 40g



1. Prep ingredients

Halve **romaine** and thinly slice crosswise; discard end. Cut **tomato** into ½-inch pieces.

Stack **3 tortillas** (save rest for own use), then thinly slice.

In a medium bowl, mix to combine **ground chicken**, **taco seasoning**, **1 teaspoon salt**, and **a few grinds of pepper**. Set aside to marinate at room temperature until step 3.



2. Prep vinaigrette & crema

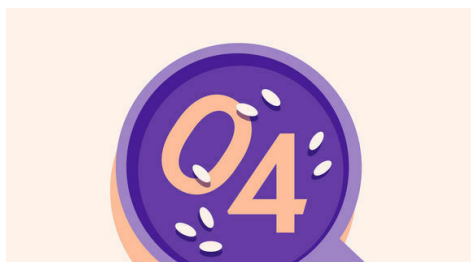
In a second medium bowl, whisk together **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch of sugar**. Season to taste with **salt** and **pepper**.

In a separate small bowl, thin **sour cream** by stirring in **1 teaspoon water** at a time, as needed, until it drizzles from a spoon. Season to taste with **salt** and **pepper**.



3. CHICKEN VARIATION

Heat **1 tablespoon oil** in a medium nonstick skillet over high. Add **ground chicken**. Cook, breaking up into smaller pieces and stirring occasionally, until browned and cooked through, about 6 minutes. Remove from heat and add **2 tablespoons water**; scrape up any browned bits from bottom of skillet. Season to taste with **salt** and **pepper**. Transfer to a medium bowl; cover to keep warm.



4. Fry tortilla strips

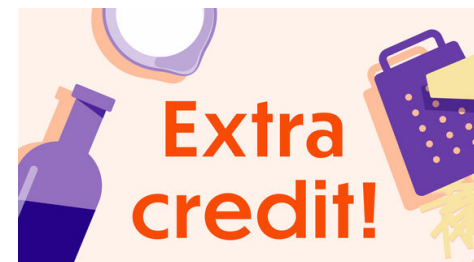
Heat **¼-inch oil** in same skillet over medium-high until shimmering. Carefully add **tortilla strips** and fry, stirring occasionally, until golden-brown and crisp, 3–5 minutes (watch closely as they can burn easily). Use a slotted spoon to transfer to a paper towel-lined plate; sprinkle with **salt**.



5. Finish & serve

Add **lettuce** and **half of the tortilla strips** to bowl with **vinaigrette**; toss to combine. Divide between serving bowls and top with **chicken**, **tomatoes**, and **cheese**.

Serve **chicken taco salad** drizzled with **crema** and sprinkled with **remaining tortilla strips** over top. Enjoy!



6. Spice it up!

Throw in some pickled jalapeños or a drizzle of your favorite hot sauce.