

DINNERLY



Oven-Fried Beef Taquitos with Salsa & Sour Cream



30-40min



2 Servings

Usually if you're here for the right reasons, you're not here to make friends. Well, we're clearly here for both...otherwise, we wouldn't be serving up these crowd-pleasing beef taquitos. Spiced grass-fed ground beef all wrapped up in crispy flour tortillas with salsa and sour cream? Yes, of course we accept your rose because it was love at first bite. We've got you covered!

WHAT WE SEND

- 2 scallions
- 1 plum tomato
- 10 oz pkg ground chicken
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas ^{1,6}
- 2 (1 oz) sour cream ⁷

WHAT YOU NEED

- white wine vinegar (or apple cider vinegar) ¹⁷
- neutral oil
- kosher salt & ground pepper
- garlic

TOOLS

- medium skillet
- rimmed baking sheet

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 620kcal, Fat 26g, Carbs 58g, Protein 43g



1. Make salsa

Preheat oven to 425°F with a rack in the upper third. Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Cut **tomatoes** into ½-inch pieces. Finely chop ½ **teaspoon garlic**.

In a medium bowl, stir to combine **tomatoes, chopped garlic, 2 tablespoons scallion dark greens, and 1 teaspoon each of vinegar and oil**; season with **salt and pepper**.



2. Cook chicken

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **chicken and a pinch of salt**. Cook, breaking up into smaller pieces, until browned, 3–4 minutes. Add **scallion whites and light greens and taco seasoning**; cook, stirring, until fragrant, about 1 minute. Add ¼ **cup water** and simmer until liquid is almost evaporated, about 1 minute.



3. Assemble taquitos

Lightly **oil** a rimmed baking sheet.

Place **tortillas** on a work surface. Spoon **about 2 tablespoons of the filling** over one half of each tortilla; spread into a 4x1-inch rectangle. Starting at the filled side, tightly roll up. Place seam-side down on prepared baking sheet.



4. Bake taquitos

Brush tops and sides of **taquitos** generously with **oil**. Bake on upper oven rack until golden-brown and crisp, 10–15 minutes (watch closely as ovens vary).



5. Make sauce & serve

In a small bowl, thin **all of the sour cream** by adding **1 teaspoon water** at a time until it drizzles from a spoon. Season to taste with **salt and pepper**.

Serve **chicken taquitos** with **salsa** and **sour cream** spooned over top or on the side for dipping. Garnish with **remaining scallion dark greens**. Enjoy!



6. Guac & roll

Make some guacamole with ripe avocado, lime juice, chopped red onion, cilantro—however you like it!