

DINNERLY



Shredded Beef Taco Lettuce Cups with Pickled Onions & Cheddar



20-30min



2 Servings

We took beef tacos for a walk on the lighter side by subbing in crunchy lettuce wraps for tortillas. Romaine leaves are stuffed to the brim with shredded beef, sweet corn, pickled onions, and cheddar! Go ahead and crunch into every bite—you won't miss the tortillas. We've got you covered!

WHAT WE SEND

- 1 red onion
- ½ lb pkg ready to heat shredded beef ^{1,3}
- ¼ oz taco seasoning
- 5 oz corn
- 1 romaine heart
- 2 oz shredded cheddar-jack blend ²

WHAT YOU NEED

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

TOOLS

- medium skillet

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 470kcal, Fat 21g, Carbs 48g, Protein 28g



1. Prep & pickle onion

Finely chop **onion**. Finely chop **2 teaspoons garlic**. Use your fingers or two forks to break up **beef** into bite-sized pieces.

In a small bowl, stir to combine **¼ cup chopped onions, 1 tablespoon vinegar, 1 teaspoon sugar, and ¼ teaspoon salt**. Set aside to pickle until ready to serve.



2. SHREDDED BEEF VARIATION

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **remaining chopped onions and a pinch of salt**; cook, stirring occasionally, until softened and golden, 3–5 minutes. Add **shredded beef** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until browned all over and heated through, about 2 minutes more.



3. Add seasoning & corn

To skillet with **shredded beef**, add **chopped garlic and 2 teaspoons taco seasoning**; cook, stirring, until fragrant, about 1 minute. Stir in **corn and ¾ cup water**; bring to a simmer. Cook until thickened and glossy, about 5 minutes. Season to taste with **salt and pepper**.



4. Finish & serve

Separate **lettuce leaves**.

Fill **lettuce cups** with **shredded beef taco filling** and top with **pickled onions and cheese**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!