

DINNERLY



Beef Tostadas with Tomato Salsa & Crema



20-30min



2 Servings

We love eating without utensils. And the best thing about tostadas? The tortillas get so crispy that they basically become mini shovels so you can inhale each delicious bite. The ground beef is mixed with a taco seasoning blend, then piled high with tomato salsa, crema, and scallion greens. We've got you covered!

WHAT WE SEND

- 2 scallions
- 2 plum tomatoes
- 2 (1 oz) sour cream¹
- 6 (6-inch) corn tortillas
- 10 oz pkg grass-fed ground beef
- ¼ oz taco seasoning

WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 650kcal, Fat 31g, Carbs 46g, Protein 35g

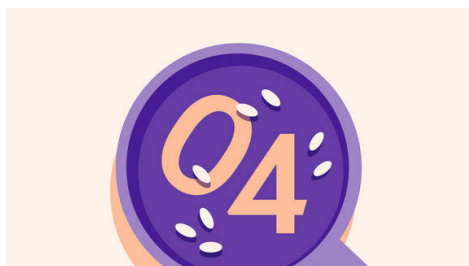


1. Prep garlic & scallions

Preheat oven to 425°F with a rack in the center.

Finely chop 1 **teaspoon garlic**.

Trim ends from **scallions**, then thinly slice, keeping dark greens separate.



4. Cook beef

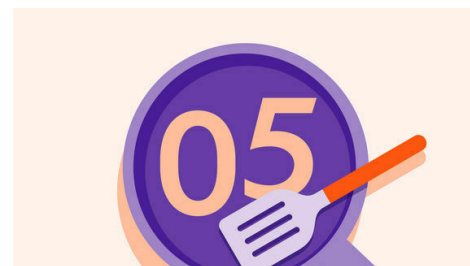
Heat 2 **teaspoons oil** in a medium skillet over medium-high. Add **beef** and season with **salt**. Cook, breaking up into smaller pieces, until no longer pink, 2–3 minutes. Add **scallion whites and light greens, remaining garlic, and 2¼ teaspoons taco seasoning**; cook until fragrant, about 1 minute. Add ¼ **cup water**; cook until almost evaporated and beef is cooked through, 1–2 minutes.



2. Make salsa & crema

Chop **tomatoes** into ¼-inch pieces. In a small bowl, toss to combine with ¼ of the **chopped garlic** and 1 **teaspoon oil**. Season to taste with **salt** and **pepper**.

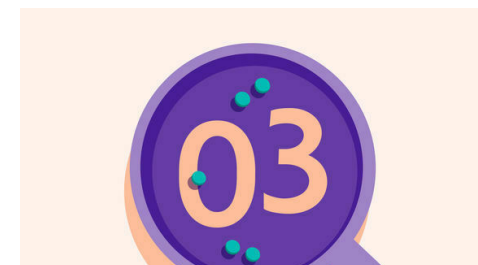
In a second small bowl, thin **all of the sour cream** by stirring in 1 **teaspoon water** at a time until it drizzles from a spoon; season to taste with **salt** and **pepper**. Set **salsa** and **crema** aside for step 5.



5. Assemble tostadas & serve

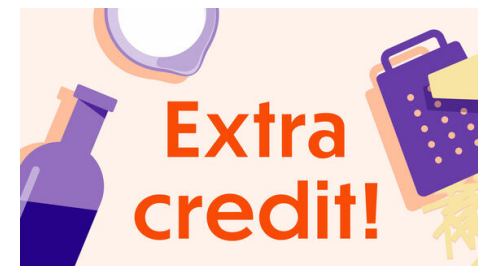
Season **beef** to taste with **salt** and **pepper**. Divide among **crispy tortillas**, then top with **salsa**.

Serve **beef tostadas** with **crema** drizzled over top and sprinkled with **scallion dark greens**. Enjoy!



3. Bake tortillas

Lightly brush both sides of **tortillas** with **oil**. Transfer to a rimmed baking sheet and arrange in an even layer (it's okay if they overlap slightly). Bake on center oven rack until golden and crisp, flipping halfway through cooking time, 9–12 minutes (watch closely as ovens vary).



6. Spice it up!

Add fresh or pickled jalapeño slices into the beef in step 4 for a spiced up take on tostadas.