

# 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 cream <sup>7</sup>
- 6 (6-inch) corn tortillas
- ¼ oz taco seasoning
- 10 oz pkg ground turkey

## WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper

## TOOLS

- rimmed baking sheet
- medium skillet

## ALLERGENS

Milk (7). 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

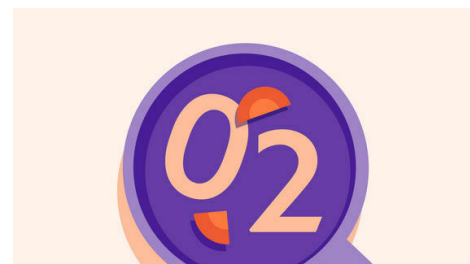


### 1. Prep garlic & scallions

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

Finely chop 1 **teaspoon** **garlic**.

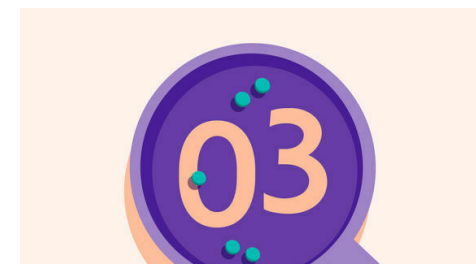
Trim ends from **scallions**, then thinly slice, keeping dark greens separate.



### 2. Make salsa & crema

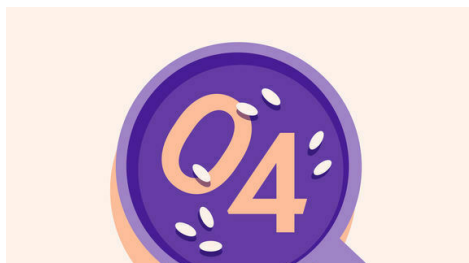
Chop **tomatoes** into ¼-inch pieces. In a small bowl, toss to combine with ¼ of the **chopped garlic** and 1 **teaspoon** **oil**. Season to taste with **salt** and **pepper**.

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.



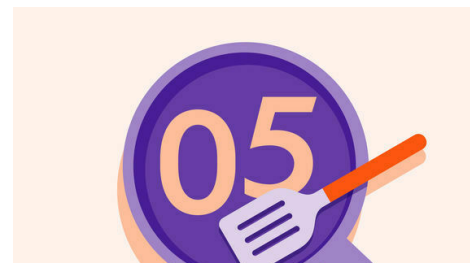
### 3. Bake tortillas

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).



### 4. TURKEY VARIATION

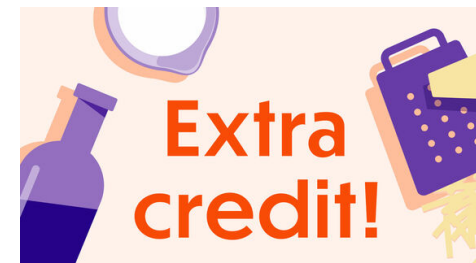
Heat 2 **teaspoons** **oil** in a medium skillet over medium-high. Add **turkey**; season with **salt**. Cook, breaking up into smaller pieces, until no longer pink, 2–3 minutes. Add **scallion whites** and **light greens**, **remaining garlic**, and 2¼ **teaspoons** **taco seasoning**; cook until fragrant,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



### 5. Assemble tostadas & serve

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

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



### 6. Spice it up!

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

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [dinnerly.com](https://dinnerly.com)    **#dinnerly**