



Chimichurri Beef Tacos with Corn Tortillas

with Slaw & Pickled Onions



30min



2 Servings

Chimichurri is a fresh, raw sauce made from finely chopped parsley, garlic, vinegar, and spices. We use a premade version here for a quick sauce to take juicy grass-fed ground beef tacos to the next level. And it isn't taco night without a tasty variety of toppings! We top these warming beef tacos with crunchy slaw and homemade quick-pickled onions.

What we send

- 2 (1 oz) sour cream ¹
- 1 red onion
- 6 (6-inch) corn tortillas
- 10 oz pkg grass-fed ground beef
- 2 (2 oz) chimichurri sauce
- 14 oz cabbage blend
- ¼ oz ranch seasoning ¹

What you need

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

Tools

- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 920kcal, Fat 52g, Carbs 66g, Protein 38g



1. Prep ingredients

In a large bowl, stir to combine **sour cream, ranch seasoning**, and **2 tablespoons water**; season to taste with **salt** and **pepper**. Set aside until step 6.

Halve and thinly slice **onion**.



2. Pickle onions

In small bowl, stir to combine **¼ cup of the sliced onions** with **1 teaspoon vinegar** and **a pinch each of salt and sugar**. Set aside, stirring occasionally, until step 6.



4. Cook beef

Heat **1 tablespoon oil** in same skillet over medium-high. Add **beef** and **a pinch each of salt and pepper**. Cook, breaking up into smaller pieces, until cooked through and deeply browned, 5–7 minutes.



5. Cook aromatics

Add **remaining onions** to skillet with **beef** and continue to cook, stirring occasionally, until onions are softened, 3–5 minutes more.

Off heat, stir in **3 tablespoons of the chimichurri sauce**. Season to taste with **salt** and **pepper**.



3. Warm tortillas

Heat a medium nonstick skillet over medium-high. Cook **1 tortilla** at a time until warmed and lightly golden, about 30 seconds per side. Transfer to a plate; cover or wrap in foil to keep warm as you go. (Alternatively, toast tortillas over an open flame until lightly charred in spots, 5–10 seconds per side).



6. Assemble & serve

Add **cabbage blend** to bowl with **sour cream**; toss to combine. Season to taste with **salt** and **pepper**.

Spoon **beef** onto **tortillas** and top with **some of the slaw** and **pickled onions**. Drizzle **remaining chimichurri sauce** over top, if desired. Enjoy!