

# MARLEY SPOON



## **🔗 Mexican-Inspired Beef Lettuce Wraps**

with Fresh Salsa & Lime Crema



30min



2 Servings

Crisp lettuce helps deliver big flavor in an easy, keto-friendly package. Here, we cook tender grass-fed ground beef with taco seasoning and poblano peppers, then layer everything into lettuce wraps and pile them all high with fresh tomato salsa, scallions, lime juice, and dollops of lime crema. Who said taco night is only on Tuesday?



## What we send

- 2 scallions
- garlic
- 1 poblano pepper
- 2 limes
- 1 plum tomato
- 1 romaine heart
- 10 oz pkg ground lamb
- ¼ oz taco seasoning
- 1 oz sour cream <sup>7</sup>
- 2 oz shredded cheddar-jack blend <sup>7</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- medium skillet

## Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 630kcal, Fat 42g, Carbs 14g, Protein 38g



### 1. Prep ingredients

Trim **scallions**, then thinly slice on an angle, keeping dark greens separate. Finely chop **1 ½ teaspoons garlic**. Halve **poblano**, discard stem and seeds, then cut into ¼-inch pieces.



### 2. Make salsa

Squeeze **2 tablespoons lime juice** into a small bowl; cut any remaining lime into wedges. Halve **tomato**, then cut into ¼-inch pieces. In a 2nd small bowl, toss to combine tomatoes, **half of the scallion dark greens**, 1½ tablespoons of the lime juice, **½ teaspoon of the chopped garlic**, and **1 tablespoon oil**. Season to taste with **salt** and **pepper**.



### 3. Prep lettuce

Rinse and gently pat dry **6 romaine leaves**; wrap in a damp towel and reserve for step 6.



### 4. Cook lamb

In a medium skillet, heat **1 tablespoon oil** over medium-high. Add **scallion whites and light greens, poblanos**, and **remaining chopped garlic**; cook, stirring, until fragrant and softened, 2-3 minutes. Add **lamb, 2¼ teaspoons taco seasoning**, and **2 tablespoons water**. Cook, breaking meat up into large pieces, until browned and cooked through, 3-4 minutes. Season to taste with **salt**.



### 5. Make lime crema

Meanwhile, in a small bowl, whisk to combine **sour cream** and **remaining lime juice**. Season to taste with **salt** and **pepper**.



### 6. Assemble & serve

Place **lettuce leaves** on plates. Spoon **lamb** onto lettuce and top with **some of the shredded cheese** and **salsa**. Drizzle **crema** on top, and sprinkle **remaining scallion darks greens** over. Serve **remaining salsa** on the side. Enjoy!