

DINNERLY



Tex-Mex Lamb Tacos

with Salsa & Garlic Crema



ca. 20min



2 Servings

Never have we ever said no to a taco night fiesta. Especially when that mid-week work slump hits and we just want a loaded taco in each hand. We've got you covered!

WHAT WE SEND

- 2 (1 oz) sour cream ¹
- 6 (6-inch) flour tortillas ^{2,3}
- 10 oz pkg ground lamb
- ¼ oz taco seasoning
- 1 romaine heart
- 4 oz salsa

WHAT YOU NEED

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

TOOLS

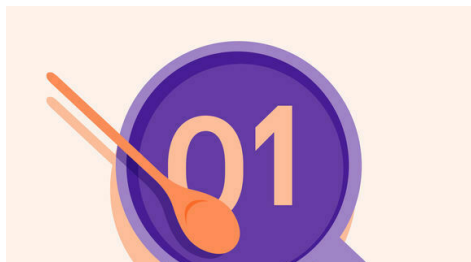
- medium skillet

ALLERGENS

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

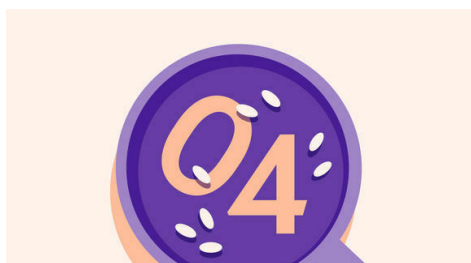
Calories 900kcal, Fat 57g, Carbs 62g, Protein 38g



1. Make vinaigrette & crema

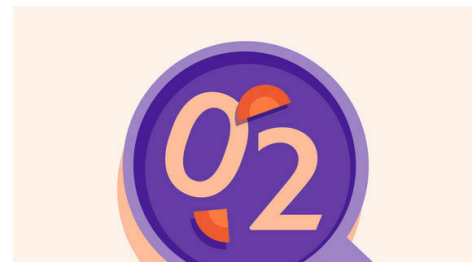
Finely chop **1 teaspoon garlic**. In a medium bowl, whisk together **1 tablespoon oil**, **1 teaspoon vinegar**, and **¼ teaspoon of the garlic**. Season to taste with **salt** and **pepper**; set aside until step 5.

In a separate small bowl, combine **sour cream** and **remaining garlic**. Stir in **1 teaspoon water** at a time, as needed, until it drizzles from a spoon. Season to taste; set aside.



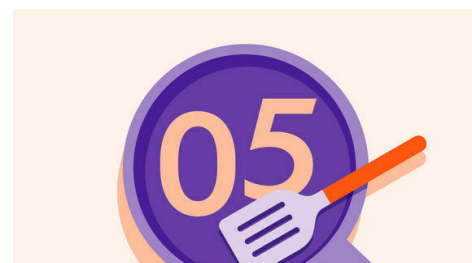
4. Finish filling

To skillet with **turkey**, add **⅓ cup salsa** and **¼ cup water**. Cook over medium-high heat, stirring occasionally, until liquid is nearly reduced, 1–2 minutes. Remove from heat. Season to taste with **salt** and **pepper**.



2. Warm tortillas

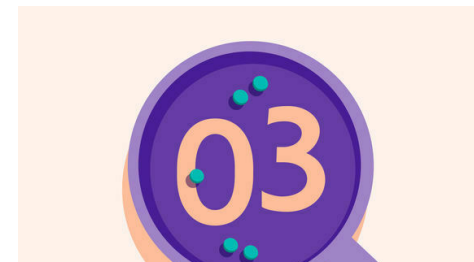
Heat a medium skillet over high. Add **1 tortilla** at a time and cook until charred in spots, about 30 seconds per side. Wrap in a clean kitchen towel or aluminum foil as you go to keep warm (see step 6 for microwave instructions).



5. Dress lettuce & serve

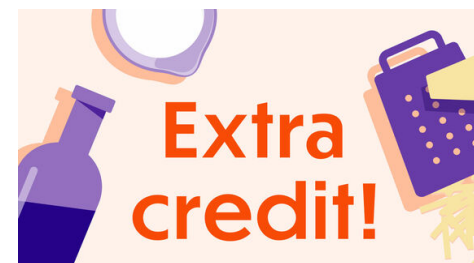
Halve **romaine** lengthwise, then thinly slice crosswise; discard stem. Transfer to bowl with **vinaigrette**; toss to combine.

Make **tacos** at the table with **tortillas**, **lamb**, and **lettuce**. Top with **garlic crema** and **remaining salsa**. Enjoy!



3. LAMB VARIATION

Heat **1 tablespoon oil** in same skillet over medium-high. Add **lamb** and **1 tablespoon taco seasoning**; season with **salt** and **pepper**. Cook until browned all over and lamb is cooked through, 3–4 minutes.



6. Speed up the prep!

Microwave your tortillas for faster prep! Stack tortillas and wrap in a damp paper towel. Microwave on high for 30-second intervals until warmed through and pliable.