

DINNERLY



ONE POT

PICKY EATER
PROOF

Mexican Beef & Corn Skillet with Cheddar & Scallions



20-30min



2 Servings

This one-pan bake is a festive mash-up between tacos and lasagne—except the floury tortillas act where the noodles normally would, and the melted cheddar steps in for mozz. The meaty, spiced filling will give you all of the taco feels, with none of the taco dripping mess. Shout out to a DIY taco sauce with all of the flavor, but none of the artificial preservatives and thickening agents. WINNING. We've got you covered!

WHAT WE SEND

- taco seasoning (use 2¼ tsp)
- 1 oz scallions
- garlic (use 1 large clove)
- 2 (¾ oz) pieces cheddar ²
- 6 (6-inch) flour tortillas (use 4) ^{3,1}
- 1 pkg ground beef
- 5 oz corn

WHAT YOU NEED

- neutral oil, such as vegetable
- all-purpose flour ¹
- 1½ Tbsp butter ²
- kosher salt & ground pepper

TOOLS

- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 830kcal, Fat 54g, Carbs 50g, Protein 35g



1. Make taco sauce

Heat **2 tablespoons oil** in a medium ovenproof skillet over medium. Add **2¼ teaspoons taco seasoning** and **2 tablespoons flour**; cook, whisking, until fragrant, about 1 minute. Whisk in **2 cups water**; bring to a boil. Cook until liquid is the thickness of heavy cream (about 1¼ cups), 10–12 minutes. Whisk in **1½ tablespoons butter**. Transfer to a bowl; wipe out skillet.



2. Prep ingredients

Meanwhile, preheat oven to 450°F with a rack in the upper third. Trim and discard ends from **scallions**, then thinly slice. Peel and finely chop **1 teaspoon garlic**. Finely chop **all of the cheddar**. Place **4 tortillas** directly on upper oven rack and toast until crispy, 3–5 minutes (watch closely). Let cool slightly, then break into large pieces with your hands. Switch oven to broil.



3. Brown ground beef

Heat **2 teaspoons oil** in same skillet over medium-high. Add **ground beef**, **¾ teaspoon salt**, and **a few grinds pepper**. Cook, stirring and breaking beef up into smaller pieces, until browned, about 4 minutes.



4. Add corn & aromatics

Add **corn**, **garlic**, **half of the scallions**, and **¼ cup water** to skillet with **beef**. Cook until corn is warm, about 2 minutes; season to taste with **salt** and **pepper**. Transfer **half of the filling** to a bowl.



5. Bake & serve

Top **filling** in skillet with **⅓ of the sauce** and **half of toasted tortillas**. Repeat layer with **remaining filling**, **⅓ of the sauce**, and **remaining toasted tortillas**. Drizzle **remaining sauce** over final layer, then sprinkle with **cheese**. Broil on upper oven rack until **tortillas** are crisp and **cheese** is melted, 1–2 minutes. Sprinkle with **remaining scallions**. Enjoy!



6. Guac and roll!

Add a big ole dollop of your favorite type of guacamole to the top of this cheesy bake. Make your own or use your favorite store-bought! This is a no judgement zone!