

DINNERLY



Low-Carb Beef Taco Lettuce Cups with Pickled Onions & Cheddar



20-30min



2 Servings

We took beef tacos for a walk on the lighter side by subbing in crunchy lettuce wraps for tortillas. Romaine leaves are stuffed to the brim with seasoned ground beef, sweet corn, pickled onions, and cheddar! Go ahead and crunch into every bite—you won't miss the tortillas. We've got you covered!

WHAT WE SEND

- 1 red onion
- 10 oz pkg grass-fed ground beef
- ¼ oz taco seasoning
- 5 oz corn
- 1 romaine heart
- 2 oz shredded cheddar-jack blend¹

WHAT YOU NEED

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

TOOLS

- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 620kcal, Fat 33g, Carbs 32g, Protein 40g



1. Prep & pickle onion

Finely chop **onion**. Finely chop **2 teaspoons garlic**.

In a small bowl, stir to combine **¼ cup chopped onions, 1 tablespoon vinegar, 1 teaspoon sugar, and ¼ teaspoon salt**. Set aside to pickle until ready to serve.



2. Brown onion & beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **remaining chopped onions and a pinch of salt**; cook, stirring occasionally, until softened and golden, 3–5 minutes. Add **ground beef** and cook, breaking up into smaller pieces, until browned, about 5 minutes. Drain off any excess fat.



3. Add seasoning & corn

To skillet with **beef**, add **chopped garlic** and **2 teaspoons taco seasoning**; cook, stirring, until fragrant, about 1 minute. Stir in **corn** and **¾ cup water**; bring to a simmer. Cook until thickened and glossy, about 5 minutes. Season to taste with **salt** and **pepper**.



4. Finish & serve

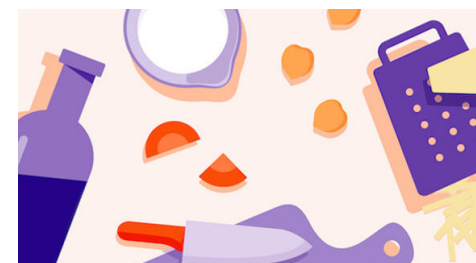
Separate **lettuce leaves**.

Fill **lettuce cups** with **beef taco filling** and top with **pickled onions** and **cheese**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!