

DINNERLY



Cheesy Grass-Fed Beef Tacos with Cabbage Slaw



20-30min



2 Servings

If there was a rulebook on how to be a perfect taco, this rendition would check all the boxes. Soft tortillas that are slightly crisp around the edges? You got it. Flavorful ground beef filling with the perfect amount of spice? Check. Crunchy slaw? Done. And the cheese! You know we'd never forget the cheese. We've got you covered!

WHAT WE SEND

- 14 oz cabbage blend
- 6 (6-inch) flour tortillas ^{2,3}
- 10 oz pkg grass-fed ground beef
- ¼ oz Tex-Mex spice blend
- 2 oz shredded cheddar-jack blend ¹

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

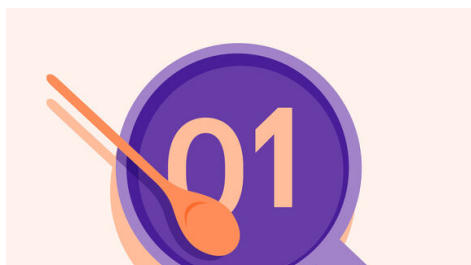
- medium skillet

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

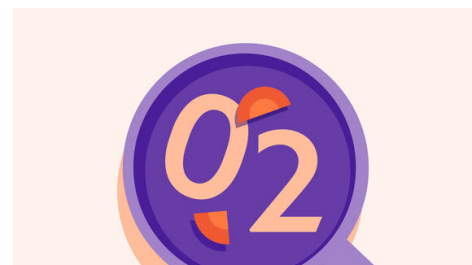
Calories 800kcal, Fat 36g, Carbs 67g, Protein 47g



1. Prep cabbage

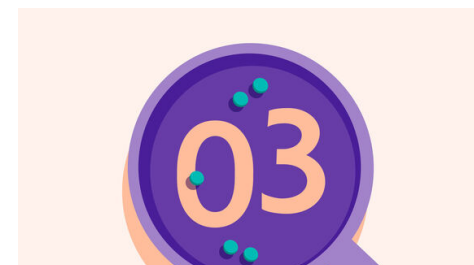
Preheat oven to 300°F.

Combine **cabbage blend** with **1 teaspoon salt** in a medium bowl. Using your hands, massage cabbage until it softens and wilts (it should feel wet), 1 minute. Transfer to a fine-mesh sieve, rinse under cold water, and drain.



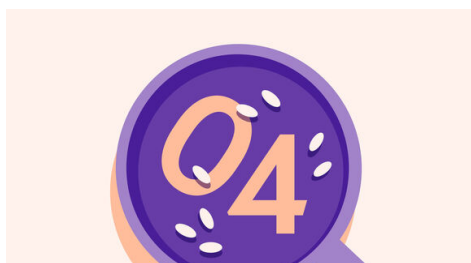
2. Warm tortillas

Wrap **tortillas** in foil and place in oven to warm until ready to serve. (Alternatively, warm tortillas in a skillet over high heat, about 30 seconds per side, or heat in a microwave.)



3. Cook beef

Heat **1 teaspoon oil** in a medium skillet over medium-high. Add **ground beef** and cook until browned and cooked through, 3–5 minutes. Spoon off excess fat and stir in **Tex-Mex spice**. Cook until fragrant, about 1 minute. Stir in **¼ cup water** and cook until liquid is reduced, about 2 minutes.



4. Add cheese & serve

Sprinkle **cheese** over **beef**. Cover and cook until melted, about 2 minutes.

Serve **taco filling** in **tortillas** and top with **cabbage blend**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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