# MARLEY SPOON



# **Barbacoa Beef Tacos**

with Radishes & Lime Crema



Barbacoa beef is in our taco hall of fame because it's a deeply savory and flavorful filling. Pre-shredded beef helps shave off some prep time, cooking alongside onions and Tex-Mex spice until tender and saucy. Toasted tortillas are piled high with the barbacoa beef and all the classic toppings: shredded lettuce, cilantro and crunchy radishes. A generous drizzle of lime crema adds a cool tang that'll make you dive right in.

#### What we send

- 1 yellow onion
- 1 romaine heart
- 1 bag radishes
- 1/4 oz fresh cilantro
- 1 lime
- ½ lb pkg ready to heat shredded beef <sup>2,3</sup>
- 6 (6-inch) flour tortillas <sup>2,3</sup>
- 1/4 oz Tex-Mex spice blend
- 2 (1 oz) sour cream <sup>1</sup>

### What you need

- neutral oil
- butter (optional) 1
- apple cider vinegar (or distilled white 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 730kcal, Fat 33g, Carbs 86g, Protein 29g



## 1. Prep ingredients

Halve and thinly slice **all of the onion**; finely chop 2 tablespoons. Halve **lettuce** lengthwise, then shred one halve crosswise (save rest for own use). Halve **radishes**, then thinly slice into half moons. Pick **cilantro leaves** from **stems**; thinly slice stems and reserve leaves for step 6. Cut **lime** into 8 wedges.

Using your hands, break up **beef** into bite-sized pieces.



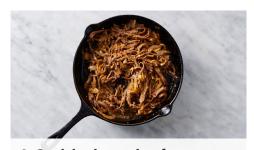
2. Warm tortillas

Heat **1 tablespoon oil or butter** in a medium skillet over medium-high. Add **1 tortilla** and cook until warm and lightly golden, about 30 seconds per side; transfer to a plate. Repeat with remaining tortillas, wrapping in foil or a clean kitchen towel as you go to keep warm.



3. Cook onions

Heat **1 tablespoon oil** in same skillet over medium-high. Add **sliced onions** and cook, stirring occasionally, until softened and browned in spots, about 5 minutes.



4. Cook barbacoa beef

Add beef, Tex-Mex spice, cilantro stems, and ½ cup water to skillet with onions. Cook, stirring occasionally, until water is evaporated, 2-3 minutes.

Remove from heat; add **2 tablespoons** water and ½ teaspoon vinegar, scraping up any browned bits. Season with salt and pepper.



5. Make lime crema

Meanwhile, squeeze **2 lime wedges** into bowl; add **all of the sour cream** and **2 teaspoons water**. Add more water, 1 teaspoon at a time, to reach desired consistency. Season to taste with **salt** and **pepper**.



6. Finish & serve

Divide barbacoa filling among tortillas and top with lettuce, radishes, and chopped onions. Drizzle with crema and garnish with cilantro leaves. Serve with remaining lime wedges for squeezing over top. Enjoy!