

MARLEY SPOON



Grass-Fed Beef Tacos with Cilantro Slaw & Tomato Salad

 20-30min  2 Servings

What is it about taco night that makes dinnertime more fun? Is it eating with your hands? All the margaritas? Whatever the reason, these take-out style beef tacos will do the trick. They are made with quick-cooking grass-fed ground beef so the meal comes together in a cinch, plus the fresh cilantro slaw offers a nice crunch while the tomato salad provides added veggies.

What we send

- ¼ oz fresh cilantro
- 1 yellow onion
- 1 lime
- 14 oz cabbage blend
- 3 plum tomatoes
- 6 (6-inch) flour tortillas ^{1,2}
- 10 oz pkg ground chicken
- ¼ oz taco seasoning
- garlic

What you need

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

Tools

- microplane or grater
- medium skillet

Allergens

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

Nutrition per serving

Calories 900kcal, Fat 50g, Carbs 66g, Protein 40g



1. Prep ingredients

Pick **cilantro leaves** from **stems**; finely chop stems, keeping whole leaves separate. Finely chop **1 ¼ teaspoons garlic**. Halve and thinly slice **½ cup onion**, then finely chop remaining onion (about ½ cup).

Into a medium bowl, finely grate **1 teaspoon lime zest** and squeeze **1 tablespoon juice**. Cut any remaining lime into wedges.



4. Warm tortillas

Heat a medium skillet over medium-high. Add **tortillas**, one at a time, until warm and lightly golden, about 30 seconds per side. Transfer to a plate. Cover to keep warm.



2. Make slaw

In the medium bowl, whisk **lime zest and juice** with **chopped cilantro stems, 2 tablespoons oil, 1 tablespoon vinegar, ¼ teaspoon of the garlic**, and a **pinch of sugar**; season to taste with **salt** and **pepper**.

Add **4 cups cabbage blend** and **¼ cup of the chopped onions**; toss to combine. Set aside until step 6.



5. Cook beef

Heat **1 tablespoon oil** in same skillet over medium-high. Add **remaining chopped onions** and cook, stirring, until softened and fragrant, about 1 minute. Add **beef, remaining garlic, 1 tablespoon water**, and **2 ¼ teaspoons taco seasoning**. Cook, breaking up meat into smaller pieces, until browned and cooked through, 3-4 minutes. Season to taste with **salt**.



3. Make tomato salad

Core **tomatoes**, then cut into 1-inch pieces. Finely chop **half of the cilantro leaves** (reserve whole leaves for serving).

In a second medium bowl, toss to combine **tomatoes, chopped cilantro, sliced onions, 1 tablespoon oil**, and **½ tablespoon vinegar**; season to taste with **salt** and **pepper**. Set aside until step 6.



6. Assemble & serve

Spoon **beef mixture** into **tortillas** and top with **some of the cilantro slaw** and **reserved whole cilantro leaves**. Serve **tacos** with **tomato salad** and **remaining slaw** alongside, and with **any lime wedges** on the side for squeezing over top. Enjoy!