



## Mexican Beef Pitza

with Queso Blanco & Creamy Slaw



ca. 20min



2 Servings

Queso blanco translates to "white cheese" in Spanish, it's typically a fresh cow's milk cheese that has a slightly crumbly texture and a mild savory flavor. It's the perfect cheesy topping for Mexican inspired pizzas." A crisp pita "pizza" covered with taco-spiced ground beef and creamy coleslaw.



## What we send

- 1 medium red onion
- ¼ oz fresh cilantro
- 2 Mediterranean pitas <sup>1,6,11</sup>
- 10 oz ground beef
- taco seasoning (use 2¼ tsp)
- ½ lb shredded cabbage blend
- 1 pkt sour cream <sup>7</sup>
- 4 oz roasted red peppers
- 4 oz shredded cheddar-jack blend <sup>7</sup>

## What you need

- apple cider vinegar (or white wine vinegar)
- sugar
- kosher salt & pepper
- neutral oil, such as vegetable

## Tools

- medium skillet
- rimmed baking sheet

## Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 830kcal, Fat 48g, Carbs 55g, Protein 42g



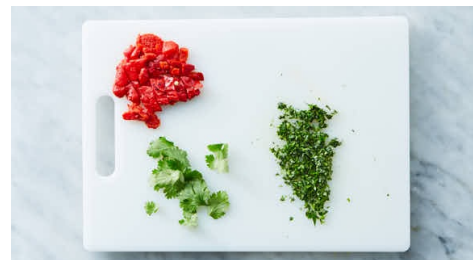
### 1. Prep pickled onions

Halve, peel, and thinly slice **½ cup onion**, then finely chop the remaining onion. In a large bowl, whisk together **3 tablespoons vinegar**, **2¼ teaspoons sugar**, and **a pinch each salt and pepper**. Transfer sliced onions to bowl with **pickling liquid**, stirring to combine. Let stand until step 6.



### 4. Cook onions & ground beef

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **chopped onions** and **a pinch each salt and pepper**. Cook, stirring, until tender and browned in spots, 3-4 minutes. Add **ground beef** and cook, stirring, until browned, 3-4 minutes.



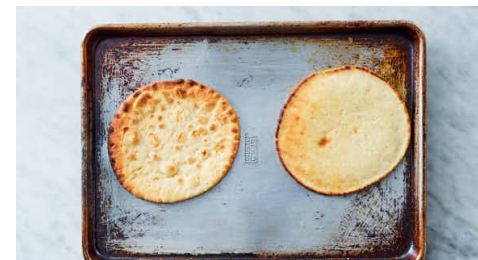
### 2. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Pat **roasted peppers** dry, then coarsely chop. Pick **1 tablespoon whole cilantro leaves** and reserve for serving. Finely chop remaining cilantro leaves and **stems** together. Crumble **cheese**.



### 5. Finish pitzas

Add **roasted peppers** and **2¼ teaspoons taco seasoning** to the skillet. Cook until fragrant, 1-2 minutes. Season to taste with **salt** and **pepper**. Divide **beef mixture** between **pitas**. Drizzle with **oil**, then top with **cheese**. Broil on top rack until edges of pitas are lightly toasted and cheese is melted slightly, about 1 minute (watch closely).



### 3. Toast pitas

Lightly brush **pitas** all over with **oil**. Transfer to a rimmed baking sheet. Broil on top rack until lightly browned on both sides, 1-2 minutes per side (watch closely as broilers vary).



### 6. Finish salad & serve

Add **sour cream** and **2 tablespoons oil** to **pickled onions**, stirring to combine (dressing may look broken but that is okay). Add **cabbage blend** and **chopped cilantro** and stir to combine. Season to taste with **salt** and **pepper**. Sprinkle **slaw** on top and then garnish with **reserved cilantro leaves**. Serve pitzas with **remaining slaw** on the side. Enjoy!