

MARLEY SPOON



Grass-Fed Beef & Refried Bean Tacos

with Radishes & Pickled Onions



ca. 20min



2 Servings

Taco Tuesday is a cute idea—we love good alliteration, but what we really love are tacos, and we want them any day of the week. These quick-to-make tacos feature cumin-chili powder spiced grass-fed ground beef, sautéed onions, creamy refried beans, and warm flour tortillas. We top these stacked tacos with quick-pickled onions, sliced radishes, fresh cilantro, and crema.

What we send

- 1 red onion
- 10 oz pkg grass-fed ground beef
- 1 lime
- 1 radish
- 2 (1 oz) sour cream ¹
- ¼ oz ground cumin
- ¼ oz chili powder
- 16 oz can refried beans ²
- 6 (6-inch) flour tortillas ^{2,3}
- ¼ oz fresh cilantro

What you need

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

Tools

- medium skillet
- microwave

Cooking tip

No microwave? Heat refried beans in a nonstick skillet over medium-high until warmed through. Wipe out skillet. Heat tortillas, 1 or 2 at a time, in same skillet until warm, about 1 minute per side.

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 990kcal, Fat 51g, Carbs 89g, Protein 48g



1. Prep ingredients

Halve and thinly slice **all of the onion** crosswise. In a small bowl, combine **¼ cup of the sliced onions, 1 tablespoon vinegar, and a pinch each of salt and sugar**. Set onions aside to pickle until step 6.



4. Finish filling

To skillet with **beef and onions**, add **all of the cumin and 1-2 teaspoons chili powder** (depending on heat preference). Cook, stirring, until fragrant, about 30 seconds. Add **½ cup water** and bring to a simmer, scraping up any browned bits; cook until reduced by $\frac{2}{3}$, about 1 minute. Remove from heat. Season to taste with **salt and pepper**.



2. Cook filling

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **beef, remaining onions, and a generous pinch each of salt and pepper**. Cook, breaking meat up into smaller pieces and stirring occasionally, until deeply browned and beef is cooked through, 6-8 minutes.



5. Heat beans & tortillas

Transfer **refried beans** to a medium microwave-safe bowl. Microwave on high until warmed through, about 2 minutes. Squeeze juice from **1 lime wedge** into refried beans and stir to combine. Wrap **tortillas** in a damp paper towel. Heat in microwave until warmed through, 30-60 seconds. Pick **cilantro leaves** from stems; discard stems.



3. Prep veggies & crema

Meanwhile, cut **lime** into wedges. Thinly slice **radishes**. In a small bowl, stir to combine **all of the sour cream and 1 tablespoon water**. Season to taste with **salt and pepper**. Set **crema** aside until step 6.



6. Serve

Enjoy!