



Beef Taquitos

with Tomatillo Salsa & Jalapeños



30-40min



2 Servings

Contrary to popular belief, tomatillos are not green tomatoes, but they could be considered a distant cousin. Also known as Mexican husk tomatoes, these green gems have an incredible tart flavor that mellows out when cooked. For this dish, we sauté tomatillos with pickled jalapeños, then add fresh cilantro, to create a salsa that is out-of-this-world good.

What we send

- ½ lb tomatillos
- 2 (¾ oz) pieces cheddar ⁷
- ¼ oz fresh cilantro
- 1 medium red onion
- 10 oz ground beef
- taco seasoning (use 2¼ tsp)
- 6 (6-inch) flour tortillas ^{1,6}
- 2 oz sour cream ⁷
- 1 jalapeño chile

What you need

- neutral oil, such as vegetable
- kosher salt & ground pepper
- sugar

Tools

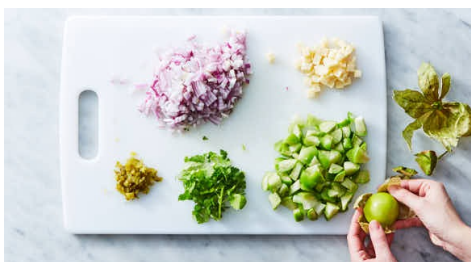
- rimmed baking sheet
- medium skillet
- potato masher or fork

Allergens

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

Nutrition per serving

Calories 1000kcal, Fat 64g, Carbs 64g, Protein 41g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Remove and discard husks from **tomatillos**; halve and coarsely chop. Cut **all of the cheddar** into small pieces. Coarsely chop **cilantro leaves and stems** together. Peel and finely chop **onion**. Thinly slice **jalapeño** crosswise into rings, then finely chop 1 tablespoon (reserve rings for step 6). Lightly oil a rimmed baking sheet.



4. Bake taquitos

Generously brush tops and sides of **taquitos** with **oil**. Bake on upper oven rack until golden brown and crisp, 15–20 minutes (watch closely, as ovens vary).



2. Cook beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **all but 2 tablespoons of the onions**; cook, stirring, until softened and golden brown, 3–4 minutes. Add **beef, 2¼ teaspoons taco seasoning**, and **a pinch of salt**. Cook beef, breaking up large pieces with a spoon, until browned, about 3 minutes. Season to taste with **salt** and **pepper**.



5. Make tomatillo salsa

Heat **1 tablespoon oil** in reserved skillet over medium. Add **chopped jalapeños and tomatillos**, and cook, stirring, until softened and lightly browned, 2–4 minutes. Add **½ cup water** and **¼ teaspoon each salt and sugar**. Cook, crushing tomatillos with potato masher or fork, until reduced to 1 cup, 4–5 minutes. Stir in **half of the cilantro**. Season to taste with **salt** and **pepper**.



3. Assemble taquitos

Place **tortillas** on a work surface; spoon **about 3 tablespoons beef filling** onto one half of each tortilla, and spread to a 4x1-inch rectangle. Top with **cheese**, then roll tightly, starting at the filled side of the tortilla. Place taquitos seam sides down on prepared baking sheet. Rinse and dry skillet and reserve for step 5.



6. Finish & serve

In a small bowl, slightly thin **sour cream** by mixing in **1 teaspoon water** as needed until pourable. Season to taste with **salt** and **pepper**. Serve **taquitos** topped with **tomatillo salsa**, **sour cream**, and **remaining chopped onions**, **reserved jalapeño rings**, and **cilantro**. Enjoy!