

# DINNERLY



## Mexican Beef Tostadas with Guacamole & Cheddar



20-30min



2 Servings

Tostadas are kind of like an open-faced taco and the best part about that is, since you don't have to fold them, you can load them up with wild abandon. We've got you covered!

## WHAT WE SEND

- 1 medium red onion
- garlic (use 2 large cloves)
- ¾ oz piece sharp cheddar<sup>7</sup>
- 6 (6-inch) corn tortillas
- 10 oz ground beef
- taco seasoning (use 2 tsp)
- 2 oz pkt guacamole

## WHAT YOU NEED

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

## TOOLS

- rimmed baking sheet
- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 740kcal, Fat 46g, Carbs 49g, Protein 31g



### 1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Halve, peel, and finely chop **onion**. Peel and finely chop **2 teaspoons garlic**. Finely chop **cheddar**. In a small bowl, combine ¼ cup of the chopped onions, **1 tablespoon vinegar**, **1 teaspoon sugar**, and **¼ teaspoon salt**; stir to combine. Let sit, stirring occasionally, until ready to serve.



### 2. Toast tortillas

Lightly brush both sides of each **tortilla** with **oil**, then arrange in a single layer on a rimmed baking sheet. Bake on center oven rack, flipping tortillas once, until golden and crisp, 4–8 minutes per side (watch closely as ovens vary).



### 3. Brown onions & beef

Meanwhile, heat **1 tablespoon oil** in a medium skillet over medium-high. Add **remaining chopped onions** and a **pinch of salt**, then cook, stirring, until softened and golden, 3–5 minutes. Add **beef** and a **pinch of salt**, and cook, breaking up beef into smaller pieces, until browned, about 5 minutes. Pour off any fat.



### 4. Simmer beef

Add **chopped garlic** and **2 teaspoons of the taco seasoning** to **beef** in skillet; cook, stirring, until fragrant, about 1 minute. Stir in **¾ cup water** and bring to a simmer; cook until thickened and glossy, about 5 minutes. Season to taste with **salt** and **pepper**.



### 5. Finish & serve

Divide **beef** among **crispy tortillas**. Top **tostadas** with **pickled onion**, **cheddar**, and a **dollop of guacamole**. Enjoy!



### 6. Take it to the next level

Make a quick batch of fresh salsa with chopped tomatoes, garlic, scallions, lime juice, and oil. Pack a bit of heat by stirring in chopped fresh or pickled jalapeños.