

MARLEY SPOON



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, here's a tip to make it not just fun but easier on your wrists: Roll the whole lime between your palm and a hard surface. It helps to burst the individual segments inside, making it simpler to squeeze the lime juice after cutting.

What we send

- ¼ oz fresh cilantro
- garlic (use 2 large cloves)
- 1 medium red onion
- 1 lime
- shredded cabbage blend (use 4 cups)
- 1 container grape tomatoes (use half)
- 6 (6-inch) flour tortillas ^{1,6}
- 10 oz ground beef
- taco seasoning (use 2¼ tsp)

What you need

- white wine vinegar (or apple cider vinegar) ¹⁷
- olive oil
- kosher salt & ground pepper
- sugar

Tools

- microplane or grater
- medium skillet

Allergens

Wheat (1), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 960kcal, Fat 55g, Carbs 80g, Protein 42g



1. Prep ingredients

Pick **cilantro leaves** from **stems**; finely chop stems, keeping whole leaves separate. Peel and finely chop **1¼ teaspoons garlic**. Halve, peel, 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

Into the medium bowl with **lime zest and juice**, add **chopped cilantro stems, 1 tablespoon vinegar, 2 tablespoons oil, ¼ teaspoon of the chopped garlic**, and **a pinch of sugar**, and whisk to combine. Season to taste with **salt** and **pepper**. Add **4 cups cabbage blend** and **¼ cup of the chopped onions**, and 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 chopped garlic, 2¼ teaspoons taco seasoning**, and **1 tablespoon water**. Cook, breaking up meat into smaller pieces, until browned and cooked through, 3–4 minutes. Season to taste with **salt**.



3. Make tomato salad

Cut **half of the tomatoes** in half lengthwise (save rest for own use). Pick and finely chop **cilantro leaves**, discarding stems. In a second medium bowl, toss to combine sliced tomatoes, **sliced onions**, half of the chopped cilantro, **½ tablespoon vinegar, 1 tablespoon oil**, and stir to combine. 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. Enjoy!