

MARLEY SPOON



Speedy Carne Asada Tacos

with Salsa, Sour Cream & Crisp Romaine Salad



ca. 20min



2 Servings

This 20-minute recipe is simple to prepare AND delicious. Juicy beef strips are coated in taco seasoning, then quickly seared. The beef is the perfect filling for warm flour tortillas. We top it off with tomato salsa, a dollop of sour cream, and a squeeze of lime. A crisp salad rounds out the plate.

What we send

- garlic (use 2 large cloves)
- 1 lime
- taco seasoning (use 2½ tsp)
- ½ lb beef strips ^{6,17}
- 1 romaine heart
- ¼ oz fresh cilantro
- 6 (6-inch) corn tortillas
- 1 oz pepitas
- 4 oz salsa
- 2 pkts sour cream ⁷

What you need

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

Tools

- medium nonstick skillet

Allergens

Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 860kcal, Fat 59g, Carbs 47g, Protein 34g



1. Marinate beef

Peel and finely chop **1½ teaspoons garlic**. Squeeze **1 tablespoon lime juice** into a medium bowl. Cut any remaining lime into wedges. Add **2½ teaspoons of the taco seasoning**, 1 teaspoon of the chopped garlic, **1 tablespoon oil**, and **a pinch each of salt and pepper** to lime juice, stirring to combine. Add **beef strips** and toss to coat. Set aside to marinate until step 4.



4. Cook beef

Heat **1 tablespoon oil** in same skillet over high. Using a slotted spoon, add **beef** to skillet and cook, without stirring, until browned on the bottom, 2-3 minutes. Reduce heat to medium, then add marinade and cook, stirring, until beef is cooked through, 1-2 minutes.



2. Prep salad, make dressing

Halve **romaine** lengthwise, then cut crosswise into very thin slices, discarding end. Roughly chop **cilantro leaves and tender stems** together. In a medium bowl, whisk together **remaining chopped garlic**, **2 tablespoons oil**, and **1 tablespoon vinegar**. Season to taste with **salt** and **pepper**.



5. Dress salad

Add **pepitas**, **romaine**, and **half of the cilantro** to bowl with **dressing**. Toss to combine, then season to taste with **salt** and **pepper**.



3. Warm tortillas

Heat a medium nonstick skillet over medium-high. Add **1 tortilla** at a time, and cook until warmed and lightly golden, about 30 seconds per side. Transfer to a plate and wrap in foil to keep warm. Repeat with remaining tortillas. (Alternatively, toast tortillas over a gas flame until lightly charred in spots, 5-10 seconds per side.)



6. Assemble tacos & serve

Fill **tortillas** with **beef**, then top with **salsa**, **sour cream**, and **remaining cilantro**. Serve with **romaine salad** alongside. Pass any **lime wedges** for squeezing. Enjoy!