



## Beef Meatball Tacos

with Enchilada Sauce & Creamy Slaw



30-40min



2 Servings

We love a good old fashioned ground beef taco but sometimes we like to shake things up. We take that familiar flavor and transform it into tender meatballs simmered in homemade red enchilada sauce. Pile the saucy bite-sized meatballs onto warm flour tortillas and top it with creamy cabbage slaw. It's the perfect crunchy topping to turn this taco night into a party.



## What we send

- garlic
- 1 oz scallions
- 10 oz pkg ground beef
- 1 oz panko (use ¼ cup) <sup>2</sup>
- taco seasoning (use 1 Tbsp)
- 6 (6-inch) flour tortillas <sup>3,2</sup>
- 8 oz can tomato sauce
- ½ oz fresh cilantro
- 2 pkts sour cream <sup>4</sup>
- shredded cabbage blend (use 4 cups)

## What you need

- 1 large egg <sup>1</sup>
- kosher salt & ground pepper
- neutral oil
- all-purpose flour <sup>2</sup>
- apple cider vinegar (or white wine vinegar)
- sugar

## Tools

- rimmed baking sheet
- medium skillet

## Allergens

Egg (1), Wheat (2), Soy (3), Milk (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1050kcal, Fat 59g, Carbs 89g, Protein 45g



### 1. Mix meatballs

Preheat oven to 450°F with a rack in the center. Finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice. In a medium bowl, combine **ground beef, chopped garlic, ¼ cup panko, 2 tablespoons of the scallions, 1 large egg, 1 teaspoon each of taco seasoning and salt, and a few grinds of pepper**.



### 4. Make enchilada sauce

Heat **1 tablespoon oil** in same skillet over medium. Add **2 teaspoons taco seasoning** and **1 teaspoon of flour**; cook, stirring, until fragrant, about 30 seconds. Stir in **tomato sauce** and **⅓ cup water**. Bring to a simmer. Carefully transfer **meatballs** to skillet, stirring to coat in sauce. Season to taste with **salt** and **pepper**. Cover and keep warm over low heat.



### 2. Bake meatballs

Lightly **oil** a rimmed baking sheet. Scoop 18 mounds of the **meatball mixture** (about 1 tablespoon each) onto the prepared baking sheet. Bake on center oven rack until browned and cooked to 160°F internally, 6-8 minutes.



### 5. Make creamy slaw

Finely chop **cilantro leaves and stems** together. In a medium bowl, combine **all of the sour cream, remaining scallions, 2 tablespoons water, 2 teaspoons each of vinegar and oil, and a pinch of sugar**. Add **4 cups shredded cabbage blend** and **cilantro**, stirring to combine. Season to taste with **salt** and **pepper**.



### 3. Warm tortillas

While **meatballs** bake, heat a medium skillet over high. Add **1 tortilla** at a time, and cook until warmed and lightly golden, about 30 seconds per side. Wrap in foil or a clean kitchen towel to keep warm. Repeat with remaining tortillas.



### 6. Assemble & serve

Assemble **tacos** at the table filling **warm tortillas** with **meatballs and sauce** and top with **creamy slaw**. Enjoy!