



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? Or, the margaritas? Whatever the reason, here's a hot tip for maxing out your limes: 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
- 10 oz ground beef
- taco seasoning (use 2¼ tsp)

What you need

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

Tools

- microplane or grater
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), 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, Proteins 42g



1. Prep ingredients

Pick **cilantro leaves** from stems; finely chop stems, keeping leaves separate. Peel and finely chop **1¼ teaspoons garlic**. Halve, peel, and thinly slice **½ cup onions**, then finely chop about about ½ cup of the remaining onion. Into a medium bowl, finely grate **1 teaspoon lime zest** and squeeze **1 tablespoon juice** (see front of recipe for our tip). Cut any remaining lime into wedges.



4. Warm tortillas

Heat a medium skillet over medium-high. Add **1 tortilla** and cook until warm and lightly golden, about 30 seconds per side. Transfer to a plate. Repeat with remaining tortillas. Cover to keep warm as you go.



2. Make cilantro slaw

Add **chopped cilantro stems**, **¼ teaspoon of the chopped garlic**, **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch of sugar** to bowl with **lime zest and juice**, whisking to combine. Season to taste with **salt** and **pepper**. Add **4 cups shredded cabbage blend** and **¼ cup of the chopped onions**, and toss to combine. Set aside until ready to serve.



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

Halve **half of the tomatoes** lengthwise (save rest for own use). Finely chop **half of the cilantro leaves** and reserve remaining leaves for serving. In a medium bowl, stir to combine **half of the chopped cilantro**, **1 tablespoon oil**, and **½ tablespoon vinegar**. Season to taste with **salt** and **pepper**. Add **sliced tomatoes and onions**, tossing to coat. Set aside until ready to serve.



6. Assemble tacos & serve

Spoon **beef mixture** into **warm tortillas**, then top with **some of the cilantro slaw** and **reserved whole cilantro leaves**. Serve **tacos** with **tomato salad** and **remaining cilantro slaw** alongside, and with **any lime wedges** for squeezing. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**