



## Tex-Mex Beef Taco Salad

with Crispy Tortilla Strips



30-40min



2 Servings

Less messy than a crunchy taco, taco salad has all of the classic components—seasoned ground beef, tomatoes, lettuce, sour cream—but with fork-and-knife convenience. D.I.Y. tortilla strips are crisped in the oven, and ground beef is browned with black beans and a chorizo spice blend. The finished salad is at once savory, hearty, crunchy, and refreshing.



## What we send

- 1 oz scallions
- 1 lime
- 4 oz tomato
- 1 romaine heart
- ¼ oz fresh cilantro
- 1 can black beans
- 2 pkts sour cream <sup>7</sup>
- 6 (6-inch) corn tortillas (use 3)
- 10 oz ground beef
- chorizo chili spice blend (use 1 Tbsp)

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- rimmed baking sheet
- large 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

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

### Nutrition per serving

Calories 780kcal, Fat 45g, Carbs 54g, Proteins 38g



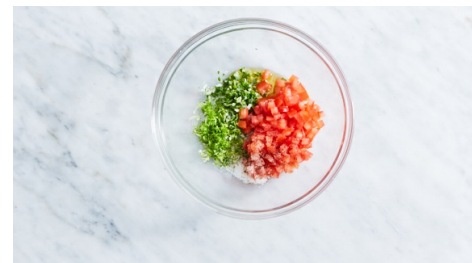
### 1. Prep ingredients

Preheat the oven to 425°F with a rack in the center. Finely chop **half of the scallions**, then thinly slice the remaining. Finely grate **1 teaspoon lime zest**, then squeeze **1 tablespoon lime juice**. Core and chop **tomato**. Thinly slice **romaine** crosswise, discarding end. Finely chop **cilantro leaves and stems**. Reserve **¼ cup of bean liquid**, then drain **beans**.



### 4. Brown beef

Heat **1 teaspoon oil** in a large skillet over medium-high. Add **ground beef** and **1 tablespoon chorizo chili spice blend**; season with **salt** and **pepper**. Cook, breaking up into large pieces, until meat is browned and cooked through, 5-7 minutes. Carefully spoon off any excess fat.



### 2. Marinate tomatoes

In a large bowl, combine **chopped scallions, lime juice and lime zest**. Whisk in **1 tablespoon oil** and season to taste with **salt** and **pepper**. Add **tomatoes** to the dressing, and toss gently to combine. Let stand at room temperature until step 6.



### 5. Cook beef & beans

Add **beans and reserved bean liquid** to skillet with the **beef**. Simmer over medium-high until beans are warm, about 2 minutes. Remove from heat and season to taste with **salt** and **pepper**.



### 3. Make tortilla strips

In a small bowl, slightly thin **all of the sour cream** with **1 tablespoon water**; season to taste with **salt** and **pepper**. Brush **3 of the tortillas** (save rest) lightly with **oil**. Season with **a pinch each of salt and pepper**. Stack oiled tortillas; cut into ¼-inch strips. Spread on a rimmed baking sheet. Bake, stirring once, until golden brown, 8-12 minutes (watch closely).



### 6. Finish salad & serve

Add **sliced scallions, romaine, cilantro**, and **tortilla strips** to **marinated tomatoes**. Toss gently to combine. Season to taste with **salt** and **pepper**. Serve **salad** with **seasoned beef and beans** spooned over top, and drizzle with **sour cream**. Enjoy!