

DINNERLY



Beef Taco Lettuce Cups with Pickled Onion & Cheddar



20-30min



2 Servings

We took beef tacos for a walk on the lighter side by subbing in crunchy lettuce wraps instead of tortillas. The romaine leaves are stuffed to the brim with seasoned ground beef, sweet corn, pickled red onions, and crumbled queso blanco! Go ahead and crunch into each bite—you won't miss the tortillas. We've got you covered!

WHAT WE SEND

- 1 medium red onion
- garlic (use 2 large cloves)
- 1 piece sharp cheddar ⁷
- 10 oz ground beef
- taco seasoning (use 2 tsp)
- 5 oz corn
- 1 romaine heart

WHAT YOU NEED

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

TOOLS

- skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 600kcal, Fat 40g, Carbs 33g, Proteins 31g



1. Prep onions & garlic

Finely chop **onion**. Finely chop **2 teaspoons garlic**. Finely chop **cheddar**.



2. Pickle onions

In a small bowl, combine **¼ cup chopped onions**, **1 tablespoon vinegar**, **1 teaspoon sugar**, and **¼ teaspoon salt**; stir to combine. Let sit, stirring occasionally, until ready to serve.



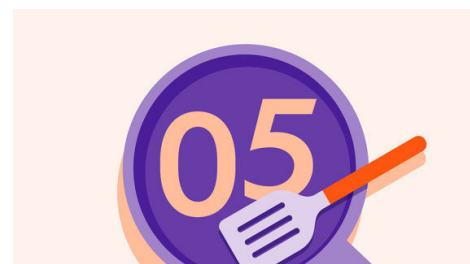
3. Brown onions & beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **remaining chopped onions** and a **pinch of salt** to skillet and cook until softened and golden, 3–5 minutes. Add **beef** and cook until browned, breaking up into smaller pieces, about 5 minutes. Drain off any fat.



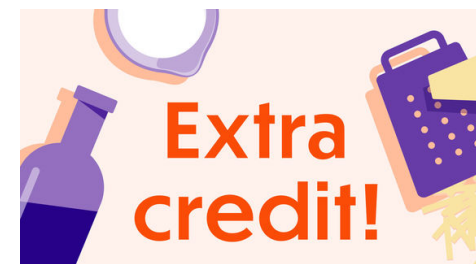
4. Add seasoning & corn

Add **chopped garlic** and **2 teaspoons taco seasoning** to skillet and cook until fragrant, about 1 minute. Stir in **corn** and **¾ cup water**; bring to a simmer. Cook until thickened and glossy, about 5 minutes; season to taste with **salt** and **pepper**.



5. Finish & serve

Meanwhile, trim and discard 3 inches from stem end of **romaine**. Separate romaine into leaves. Fill the **lettuce cups** with **beef taco filling**, then top with **pickled onions** and **cheddar**. Enjoy!



6. Carbo load!

This dish is lighter by design, but if you're missing your carbs, go ahead and add a side of rice and beans or even crunchy tortilla strips on top!