



20-Min: 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)
- 1 romaine heart
- ¼ oz fresh cilantro
- 6 (6-inch) corn tortillas
- ½ lb shaved steak ^{6,17}
- 1 oz pepitas
- 1 pkt salsa
- 2 pkts sour cream ⁷

What you need

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

Tools

- medium nonstick 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

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, Proteins 34g



1. Prep sauce

Finely chop **1½ teaspoons garlic**. Squeeze **1 tablespoon lime juice** into a small bowl. Cut any remaining lime into wedges. Add **2½ teaspoons 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; set aside until step 4.



4. Cook beef

Heat **1 tablespoon oil** in same skillet over high. Add **beef** to skillet, breaking up into large 2-inch pieces. Cook, stirring once or twice, until browned all over and cooked through 3-5 minutes. Add **sauce**, stirring gently, until meat is cooked through, 1 minute more.



2. Prep salad, make dressing

Halve **romaine** lengthwise, then cut crosswise into very thin slices, discarding stem end. Coarsely chop **cilantro leaves and stems** together. In a medium bowl, whisk to combine **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** at the table for squeezing over top. Enjoy!