

# DINNERLY



## Mexican Beef Tostadas with Guacamole & Cheddar



20-30min



2 Servings

Tostadas are kind of like an open-faced taco and the best part about that is, since you don't have to fold them, you can load them up with wild abandon. We've got you covered!

### WHAT WE SEND

- 1 medium onion
- garlic (use 2 large cloves)
- 1 piece cheddar <sup>7</sup>
- 6-inch flour tortillas (use 6) <sup>1</sup>
- 10 oz ground beef
- taco seasoning (use 2 tsp)
- 2 oz pkt guacamole

### WHAT YOU NEED

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

### TOOLS

- rimmed baking sheet
- medium skillet

### ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 920kcal, Fat 53g, Carbs 74g, Proteins 39g



#### 1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Halve and finely chop **onion**. Finely chop **2 teaspoons garlic**. Finely chop **cheddar**. In a small bowl, stir to combine **¼ cup of the chopped onions, 1 tablespoon vinegar, 1 teaspoon sugar, and ¼ teaspoon salt**. Let sit, stirring occasionally, until ready to serve.



#### 2. Toast tortillas

Lightly brush both sides of **6 tortillas** with **oil**, then arrange in a single layer on a rimmed baking sheet. Bake on center oven rack, flipping tortillas once, until golden and crisp, 4–8 minutes per side (watch closely as ovens vary).



#### 3. Brown onions & beef

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



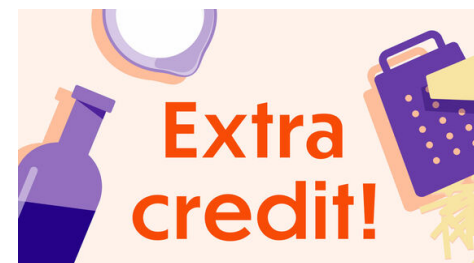
#### 4. Simmer beef

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



#### 5. Finish & serve

Divide **beef** among **crispy tortillas**. Top **tostadas** with **pickled onions, cheddar, and a dollop of guacamole**. Enjoy!



#### 6. Take it to the next level

Make a quick batch of fresh salsa with chopped tomatoes, garlic, scallions, lime juice, and oil. Pack a bit of heat by stirring in chopped fresh or pickled jalapeños.