

MARLEY SPOON



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, these tacos filled with tender spiced ground beef filling and a tangy cilantro-cabbage slaw tick all of the boxes.

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 ^{1,2}
- 10 oz ground beef
- taco seasoning (use 2¼ tsp)

What you need

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

Tools

- box grater or microplane
- medium skillet

Allergens

Soy (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 960kcal, Fat 55g, Carbs 80g, Protein 42g



1. Prep ingredients

Pick **cilantro leaves** from stems; finely chop stems, keeping leaves separate. Finely chop **1¼ teaspoons garlic**. Halve and thinly slice **½ cup onions**, then finely chop **½ cup of the remaining onion**. Into a medium bowl, finely grate **1 teaspoon lime zest** and squeeze **1 tablespoon lime juice**. 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

To bowl with **lime zest and juice**, whisk to combine **chopped cilantro stems**, **¼ teaspoon of the chopped garlic**, **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch of sugar**. 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**. 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 **remaining cilantro leaves**. Serve **tacos** with **tomato salad** and **remaining cilantro slaw** alongside, and with **any lime wedges** for squeezing. Enjoy!