



Tex-Mex Beef Taco Salad

with Crispy Tortilla Strips



30-40min



2 Servings

Less messy than a crunchy taco, this 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 chili spice blend. The finished salad is at once savory, hearty, crunchy, and refreshing.

What we send

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

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- 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 970kcal, Fat 45g, Carbs 93g, Proteins 46g



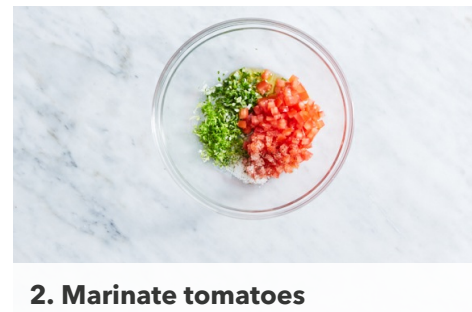
1. Prep ingredients

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



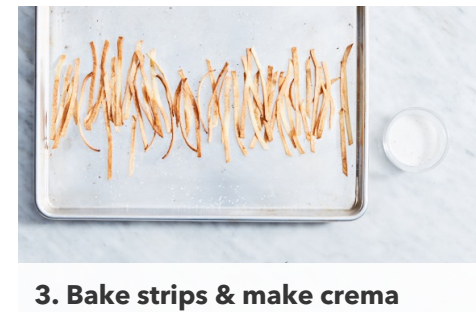
2. Marinate tomatoes

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



5. Cook beef & beans

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



3. Bake strips & make crema

Brush **3 tortillas** 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 on center rack, stirring once, until golden brown, 8-12 minutes (watch closely as ovens vary). In a small bowl, thin **sour cream** by adding **1 teaspoon water** as needed; season to taste with **salt** and **pepper**.



6. Finish salad & serve

Add **sliced scallions, romaine, cilantro, and tortilla strips** to **marinated tomatoes**, tossing 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!