



Take-Out Style: Beef Tacos

with Cilantro Slaw & Pico de Gallo 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 with fresh pico de gallo salad on the side for a fun take on taco night.

What we send

- ¼ oz fresh cilantro
- garlic
- 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 pkg grass-fed 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

- microplane or grater
- 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 930kcal, Fat 64g, Carbs 59g, Protein 35g



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 onion**, then finely chop **½ cup of the remaining onion**. Finely grate **1 teaspoon lime zest** and squeeze **1 tablespoon lime juice** into a medium bowl. 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, wrapping in foil or a clean kitchen towel as you go to keep warm.



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**; 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. 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 over top, if desired. Enjoy!