



Mexican Beef Lettuce Wraps

with Fresh Salsa & Lime Crema



30min



2 Servings

Crisp lettuce helps deliver big flavor in an easy, keto-friendly package. Here, we cook tender beef with a taco-spice blend and poblano peppers, then layer everything into lettuce wraps and pile them all high with fresh tomato salsa, scallions, lime juice, and dollops of lime crema. Who said taco night is only on Tuesday?

What we send

- 3 oz scallions
- garlic (use 2 large cloves)
- 1 poblano pepper
- 2 limes
- 1 plum tomato
- 1 romaine heart
- 3 (¾ oz) pieces sharp cheddar ⁷
- 10 oz ground beef
- taco seasoning (use 2¼ tsp)
- 1 oz pkt sour cream ⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium 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 710kcal, Fat 56g, Carbs 16g, Proteins 35g



1. Prep ingredients

Trim **scallions**, then thinly slice on an angle, keeping dark greens separate. Peel and finely chop **1½ teaspoons garlic**. Halve **poblano**, remove and discard stem and seeds, then cut into ¼-inch pieces.



2. Make salsa

Squeeze **2 tablespoons lime juice** into a small bowl; cut any remaining lime into wedges. Halve **tomato**, then cut into ¼-inch pieces. In a small bowl, toss to combine tomatoes, **half of the scallion dark greens**, 1½ tablespoons of the lime juice, **½ teaspoon of the garlic**, and **1 tablespoon oil**. Season to taste **salt** and **pepper**.



3. Prep lettuce & cheese

Rinse and gently pat dry **6 romaine leaves**; wrap in a damp towel and reserve for step 6. Finely chop **cheddar**.



4. Cook beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **scallion whites and light greens, poblanos, and remaining garlic**; cook, stirring, until fragrant and softened, 2-3 minutes. Add **beef, 2¼ teaspoons of the taco seasoning, and 2 tablespoons water** and cook, breaking up any large pieces of meat, until browned and cooked through, 3-4 minutes. Season with **salt**.



5. Season sour cream

Meanwhile, in a small bowl, whisk to combine **sour cream** and **remaining lime juice**. Season to taste with **salt** and **pepper**.



6. Assemble & serve

Place **lettuce leaves** on plates. Spoon **beef** onto lettuce and top with **some of the cheese and salsa**. Drizzle **crema** on top, and sprinkle **remaining scallion darks greens** over. Serve **remaining salsa** on the side. Enjoy!