



Take-Out Style: Mexican Beef Gordita

with Cheddar & Creamy Slaw



ca. 20min



2 Servings

This quick and easy weeknight-friendly take on a classic Gordita is loaded with Mexican-inspired flavors. Pitas are the perfect crisp base for taco spiced grass-fed ground beef, melted cheddar cheese, and creamy cabbage slaw.

What we send

- 1 medium red onion
- 4 oz roasted red peppers
- ½ oz fresh cilantro
- 2 (¾ oz) pieces cheddar ⁷
- 2 Mediterranean pitas ^{1,6,11}
- 10 oz pkg grass-fed ground beef
- taco seasoning
- 1 pkt sour cream ⁷
- 1 pkg shredded cabbage blend (use 4 cups)

What you need

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

Tools

- rimmed baking sheet
- medium skillet

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 930kcal, Fat 61g, Carbs 60g, Protein 40g



1. Prep pickled onions

Halve and thinly slice **½ cup onion**, then finely chop remaining onion. In a large bowl, whisk together **3 tablespoons vinegar**, **2¼ teaspoons sugar**, and **a pinch each of salt and pepper**. Add sliced onions to bowl with **pickling liquid**, stirring to combine. Let stand until step 6.



4. Cook onions & ground beef

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **chopped onions** and **a pinch each of salt and pepper**. Cook, stirring, until tender and browned in spots, 3-4 minutes. Add **ground beef** and cook, breaking up meat into smaller pieces, until browned, 3-4 minutes.



2. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Coarsely chop **roasted peppers**. Pick **1 tablespoon whole cilantro leaves** and reserve for serving. Finely chop **remaining cilantro leaves and stems**. Finely chop or grate **all of cheddar**.



5. Broil gorditas

Add **roasted peppers** and **taco seasoning** to skillet with **beef**. Cook, stirring, until fragrant, 1-2 minutes. Season to taste with **salt** and **pepper**. Divide **beef mixture** between **pitas**. Drizzle with **oil**, then top with **cheddar**. Broil on top rack until edges of pitas are lightly toasted and cheese is melted slightly, about 1 minute (watch closely).



3. Toast pitas

Lightly brush **pitas** all over with **oil**. Transfer to a rimmed baking sheet. Broil on top rack until lightly browned on both sides, 1-2 minutes per side (watch closely as broilers vary).



6. Finish salad & serve

Add **sour cream** and **2 tablespoons oil** to **pickled onions**, stirring to combine (dressing may look broken but that is okay). Add **4 cups cabbage blend** and **chopped cilantro** and stir to combine. Season to taste with **salt** and **pepper**. Serve **gorditas** topped with **some of the slaw**, garnished with **whole cilantro leaves**. Serve **remaining slaw** on the side. Enjoy!