



## 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 grass-fed 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
- ½ oz fresh cilantro
- 1 can black beans
- 6 (6-inch) corn tortillas (use 3)
- 2 pkts sour cream <sup>7</sup>
- 10 oz pkg grass-fed ground beef
- 1 pkt 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 770kcal, Fat 45g, Carbs 53g, Proteins 38g



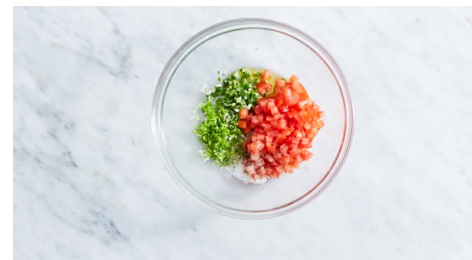
### 1. Prep ingredients

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

Add **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!