

# DINNERLY



## Mexican Beef Taco Casserole:

Double the Servings. Same Price.



40min



2 Servings

A dish that beats tacos? We're hard pressed to find one that stacks up. So we did just that...we stacked up flour tortillas and beef taco filling to make an easy-to-cook, easier-to-eat casserole. Grab a fork and dive in! Bonus: You'll get enough food to serve TWICE the amount of people! But pay the SAME low Dinnerly price! Super saver, indeed. (2p plan makes 4 servings; 4p plan makes 8 servings.)



### WHAT WE SEND

- 12 (6-inch) flour tortillas (use 6)<sup>2,1</sup>
- ¼ oz pkt taco seasoning
- 8 oz can tomato sauce
- garlic
- 10 oz pkg grass-fed ground beef
- 1 can black beans
- 1 pkt sour cream<sup>3</sup>

### WHAT YOU NEED

- all-purpose flour<sup>1</sup>
- neutral oil
- apple cider vinegar (or red wine vinegar)
- kosher salt & ground pepper

### TOOLS

- medium skillet
- medium baking dish (1½-2 quarts)

### ALLERGENS

Wheat (1), Soy (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

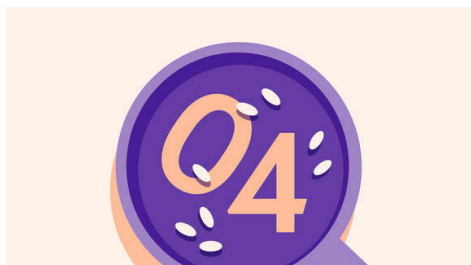
Calories 490kcal, Fat 26g, Carbs 49g, Protein 29g



#### 1. Prep tortillas & sauce

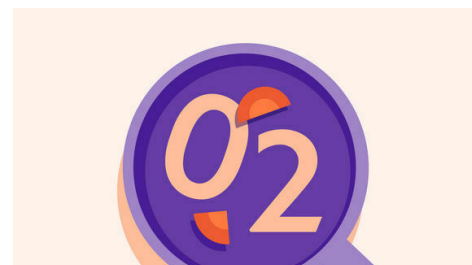
Preheat oven to 450°F with a rack in the center. Place **tortillas** directly on oven rack to warm while oven is preheating, 5–10 minutes (watch closely as ovens vary).

In a medium bowl, combine **2 teaspoons each of taco seasoning and flour**. Whisk in **tomato sauce, 1 cup water, 1 tablespoon oil**, and **1 teaspoon vinegar**. Season to taste with **salt** and **pepper**.



#### 4. Layer casserole

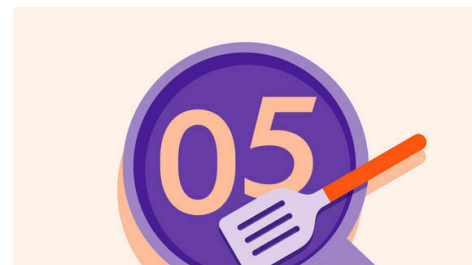
Place **2 of the tortillas** on the bottom of the prepared baking dish. Cover with **half of the meat mixture** and **⅓ of the sauce**. Repeat by stacking **2 more tortillas, remaining meat mixture**, and **⅓ of the sauce**. Layer the **remaining 2 tortillas** on top. Pour **remaining sauce** over top of tortillas, spreading to cover.



#### 2. Chop garlic & cook beef

Finely chop **2 large garlic cloves**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **beef** and **a pinch of salt**. Cook, breaking meat up into smaller pieces, until browned and cooked through, about 5 minutes. Pour off any excess fat.

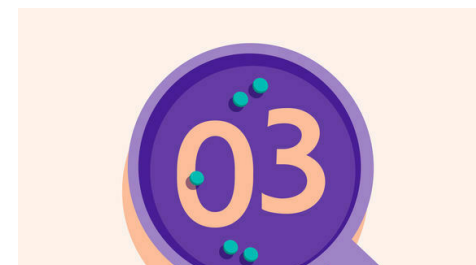


#### 5. Bake & serve

Bake **casserole**, uncovered, on center oven rack until warmed through and bubbling, 10–15 minutes. Let the casserole sit for 5 minutes before serving.

In a small bowl, thin **sour cream** by adding **1 teaspoon water** as needed; season to taste with **salt** and **pepper**.

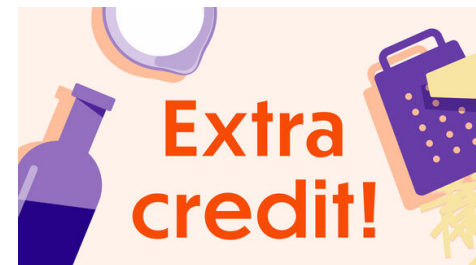
Serve **beef taco casserole** drizzled with **sour cream**. Enjoy!



#### 3. Add seasoning & beans

To skillet with **beef**, add **chopped garlic** and **remaining taco seasoning**. Cook, stirring, until fragrant, about 1 minute. Stir in **beans and their liquid** and cook until beans are warmed through and liquid is reduced slightly, about 2 minutes.

Spread **¼ cup of the sauce** on the bottom of a medium baking dish.



#### 6. Take it to the next level

This casserole is already a fiesta on a plate, but why not make it a toppings party! Break out the guacamole, salsa, or cheese—or all three!