

# MARLEY SPOON



## Take-Out Style: Beef Tacos

with Cilantro Slaw & Tomato Salad



20-30min



2 Servings

What is it about taco night that makes dinnertime more fun? Is it eating with your hands? All the margaritas? Whatever the reason, these take-out style beef tacos will do the trick. They are made with quick-cooking ground beef so the meal comes together in a cinch, plus the fresh cilantro slaw offers a nice crunch while the tomato salad provides added veggies.



## What we send

- ¼ oz fresh cilantro
- garlic
- 1 medium red onion
- 1 lime
- 1 pkg shredded cabbage blend (use 4 c)
- 1 container grape tomatoes (use half)
- 6 (6-inch) flour tortillas <sup>1,2</sup>
- 10 oz grass-fed ground beef
- ¼ oz taco seasoning

## What you need

- white wine vinegar (or apple cider vinegar)
- olive oil
- 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 58g, Protein 35g



### 1. Prep ingredients

Pick **cilantro leaves** from **stems**; finely chop stems, keeping whole leaves separate. Finely chop **1 ¼ teaspoons garlic**. Halve and thinly slice **½ cup onion**, then finely chop remaining onion (about ½ cup). Into a medium bowl, finely grate **1 teaspoon lime zest** and squeeze **1 tablespoon juice**. Cut any remaining lime into wedges.



### 4. Warm tortillas

Heat a medium skillet over medium-high. Add **tortillas**, one at a time, until warm and lightly golden, about 30 seconds per side. Transfer to a plate. Cover to keep warm.



### 2. Make slaw

In the medium bowl, whisk **lime zest and juice** with **chopped cilantro stems, 1 tablespoon vinegar, 2 tablespoons oil, ¼ teaspoon of the garlic, and a pinch of sugar**; season to taste with **salt** and **pepper**. Add **4 cups cabbage blend** and **¼ cup of the chopped onions**; toss to combine. Set aside until step 6.



### 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 garlic, 2 ¼ teaspoons of the 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

Cut **half of the tomatoes** in half lengthwise. Finely chop **half of the cilantro leaves** (reserve remaining whole leaves for serving). In a second medium bowl, toss to combine sliced tomatoes, chopped cilantro leaves, **sliced onions, ½ tablespoon vinegar** and **1 tablespoon oil**; season to taste with **salt** and **pepper**. Set aside until step 6.



### 6. Assemble & serve

Spoon **beef mixture** into **tortillas** and top with **some of the cilantro slaw** and **reserved whole cilantro leaves**. Serve **tacos** with **tomato salad** and **remaining slaw** alongside, and with **any lime wedges** on the side for squeezing over top. Enjoy!