

DINNERLY



Crispy Beef Tostadas with Tomato Salsa & Crema



ca. 20min



2 Servings

We love eating without utensils. And the best thing about tostadas is that the tortillas get so crispy that, basically, they become mini shovels with which you can inhale each delicious bite. The ground beef is mixed with a taco seasoning blend and then piled high with tomato salsa, crema, and scallion greens. We've got you covered!

WHAT WE SEND

- garlic (use 1 large clove)
- 1 oz scallions
- 1 plum tomato
- 1 pkt sour cream ⁷
- 6 (6-inch) corn tortillas
- 10 oz ground beef
- taco seasoning (use 2¼ tsp)

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

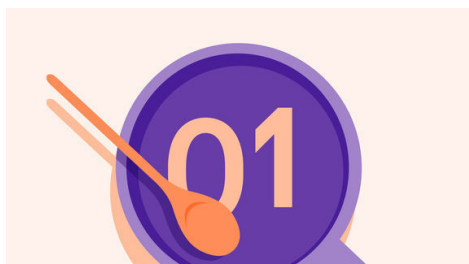
- rimmed baking sheet
- medium skillet

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

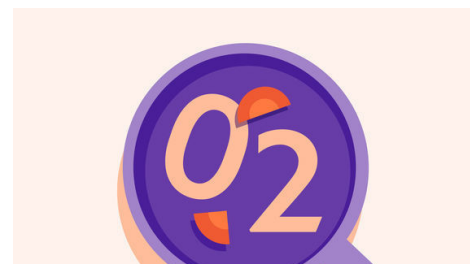
NUTRITION PER SERVING

Calories 650kcal, Fat 39g, Carbs 48g, Proteins 30g



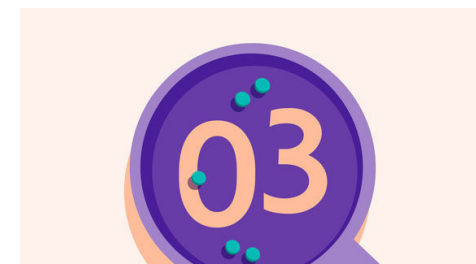
1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice, keeping dark greens separate. Reserve dark greens for step 5.



2. Make salsa & crema

Chop **tomato** into ¼-inch pieces. In a small bowl, toss chopped tomatoes with ¼ of the **chopped garlic** and **1 teaspoon oil**. Season to taste with **salt** and **pepper**. In a small bowl, slightly thin **sour cream** by stirring in 1 teaspoon water at a time, as needed to make a spoonable sauce; season with **salt** and **pepper**. Set both aside until step 5.



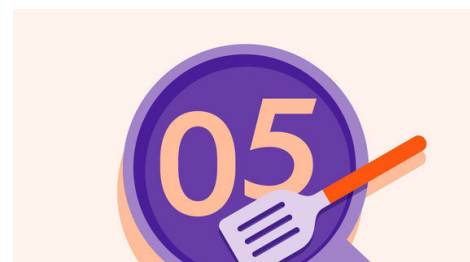
3. Bake tortillas

Spread **tortillas** on a rimmed baking sheet into an even layer (it's okay if they overlap slightly) and lightly brush both sides with **oil**. Bake on center oven rack until golden and crisp, 9–12 minutes, flipping tortillas halfway through (watch closely as ovens vary).



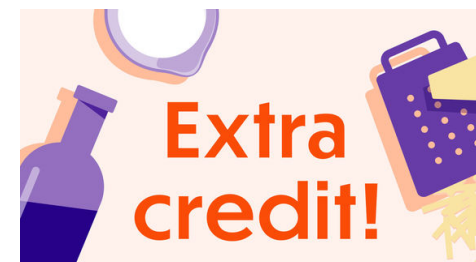
4. Cook beef topping

Meanwhile, heat **2 teaspoons oil** in a medium skillet over medium-high. Add **beef** and ¼ **teaspoon salt**; cook, breaking up meat with a spoon, until no longer pink, 2–3 minutes. Add **scallion whites**, **remaining garlic**, and 2¼ **teaspoons taco seasoning**; cook until fragrant, 1 minute. Add ¼ **cup water**; cook until water is almost evaporated and beef is cooked through, 1–2 minutes.



5. Assemble tostadas & serve

Season **beef** to taste with **salt** and **pepper**. Divide **beef** between **crispy tortillas**, then top with **tomatoes**. Drizzle **crema** over top and garnish with **reserved scallion greens**. Enjoy!



6. Spice it up!

Pile on slices of fresh or pickled jalapeños, or mix chopped fresh Fresno or jalapeño peppers into the beef in step 3 for a spiced up take on the tostadas.