

DINNERLY



BLT Taco Salad Bowl

with Guacamole & Queso Blanco



20-30min



2 Servings

Salad-haters, please get in line because we have a challenge for you. We mashed up a sandwich favorite (BLTs) with a handheld favorite (tacos) to make for a fairly outstanding salad. We're pretty sure that the savory bacon, creamy guacamole, and crumbled queso blanco are sure to convert even the most salad-averse. We've got you covered!

WHAT WE SEND

- plum tomatoes
- thick-cut bacon
- romaine heart
- guacamole
- 6 (8-inch) flour tortillas ^{1,2}
- 2 (¾ oz) piece cheddar ³

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- aluminium foil

ALLERGENS

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

NUTRITION PER SERVING

Calories 790kcal, Fat 49g, Carbs 49g, Protein 39g



1. Bake bacon

Preheat oven to 425°F with racks in the upper and lower thirds. Line a rimmed baking sheet with foil. Arrange **bacon** in a single layer and bake on lower rack until golden brown and crisp, 15–20 minutes, checking frequently. Transfer to a paper towel-lined plate. Once bacon is cool enough to handle, break into large pieces.



2. Prep tortillas

While bacon cooks, brush **tortillas** generously with **oil**, then season on both sides with **salt** and **pepper**. Cut 2 (14-inch) sheets of aluminum foil. Form each sheet into a loose 4-inch ball.



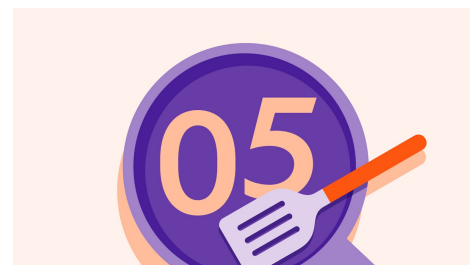
3. Bake tortilla bowls

Place foil balls on second rimmed baking sheet, then top with **tortillas**, pressing edges down around each ball. Bake on upper rack, until tortillas are browned in spots and crisp, 5–7 minutes. Carefully flip tortilla bowls; discard foil. Return to oven until lightly browned in spots, 2–3 minutes more.



4. Prep salad

Meanwhile, cut **tomatoes** lengthwise into ½-inch thick wedges. Halve **romaine**, lengthwise, then thinly slice crosswise into ribbons, discarding end. In a medium bowl, whisk together 1½ **tablespoons vinegar** and 3 **tablespoons oil**. Season to taste with **salt** and **pepper**.



5. Assemble & serve

Toss **romaine** with **all but 1 tablespoon of the dressing**. Season to taste with **salt** and **pepper**. Fill **cooled tortilla bowls** with **dressed romaine**, then top with **bacon**, **tomatoes**, and a **dollop of guacamole**. Crumble **queso blanco** over top, and drizzle **salad** with **remaining dressing**. Enjoy!



6. Make it picky eater proof

For those that really don't like the idea of a "salad," you could deconstruct the ingredients and just pile them up inside of tortillas instead.