

# DINNERLY



## Oven-Fried Beef Taquitos with Salsa & Sour Cream

 30-40min  2 Servings

Usually if you're here for the right reasons, you're not here to make friends. Well, we're clearly here for both...otherwise, we wouldn't be serving up these crowd-pleasing beef taquitos. Spiced grass-fed ground beef all wrapped up in crispy flour tortillas with salsa and sour cream? Yes, of course we accept your rose because it was love at first bite. We've got you covered!

#### WHAT WE SEND

- ground beef
- Tam-pico de gallo spice blend
- plum tomatoes
- scallions
- garlic

#### WHAT YOU NEED

- kosher salt & ground pepper
- white wine vinegar

#### TOOLS

- medium skillet
- rimmed baking sheet

#### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Energy 800.0kcal, Fat 48.0g, Proteins 39.0g, Carbs 55.0g



#### 1. Make salsa

Preheat oven to 425°F with a rack in upper third. Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Cut **tomatoes** into ½-inch pieces. Peel and finely chop ½ **teaspoon garlic**. In a medium bowl, stir together tomatoes, garlic, **2 tablespoons scallion dark greens**, and **1 teaspoon each vinegar and oil**. Season to taste with **salt and pepper**.



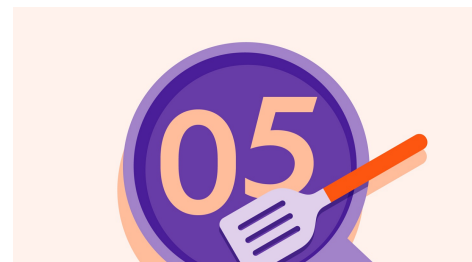
#### 4. Bake taquitos

Brush tops and sides of **taquitos** generously with **oil**. Bake on the upper oven rack until golden brown and crisp, 10–15 minutes (watch closely).



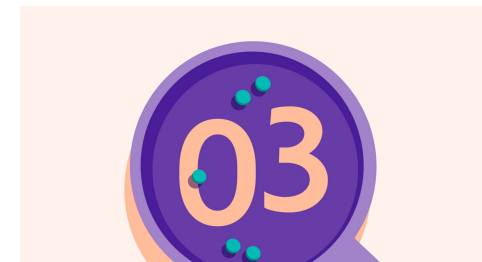
#### 2. Cook beef

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **beef** and a **pinch of salt** and cook, breaking up into smaller pieces, until beef is browned, 3–4 minutes. Add **scallion whites and light greens** and **2–3 teaspoons Tam-pico de gallo spice blend** to beef; cook, about 1 minute. Add ¼ **cup water** and simmer until liquid is almost evaporated, about 1 minute.



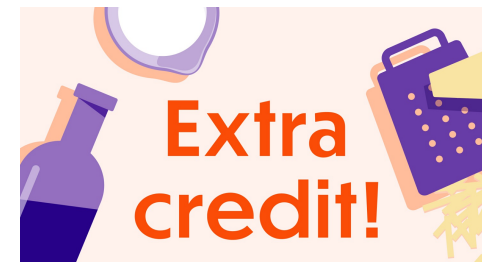
#### 5. Make sauce & serve

In a small bowl, thin **sour cream** by mixing in **1 teaspoon of water** at a time, as needed, to make a spoonable sauce. Season to taste with **salt and pepper**. Serve **taquitos** with **salsa** and **sour cream** spooned over top or on the side for dipping. Garnish with **remaining dark scallion greens**. Enjoy!



#### 3. Assemble taquitos

Lightly **oil** a rimmed baking sheet. Place **tortillas** on a work surface; divide filling evenly between them (about 2 tablespoons each). Mound filling over 1 half of each tortilla; spread to 4- x 1-inch rectangle. Starting at the filled side of the tortilla, roll tightly to form taquito. Place seam-side down on the baking sheet. Repeat with **remaining tortillas**.



#### 6. Guac and roll

Make some guacamole with ripe avocado, lime juice, chopped red onion, cilantro—however you like it!