

# DINNERLY



## Mexican Beef & Corn Skillet with Cheddar & Scallions

 30-40min  4 Servings

This one-pan bake is a festive mash-up between tacos and lasagne—except the floury tortillas act where the noodles normally would, and the melted cheddar steps in for mozz. The meaty, spiced filling will give you all of the taco feels, with none of the taco dripping mess. Shout out to a DIY taco sauce with all of the flavor, but none of the artificial preservatives and thickening agents. WINNIN...

## WHAT WE SEND

- taco seasoning
- garlic
- grass-fed ground beef
- scallion
- corn

## WHAT YOU NEED

- all-purpose flour <sup>1</sup>
- butter <sup>7</sup>
- kosher salt & ground pepper

## TOOLS

- box grater
- large ovenproof skillet

## ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Energy 790.0kcal, Fat 50.0g, Proteins 34.0g, Carbs 51.0g



### 1. Make taco sauce

Heat  $\frac{1}{4}$  **cup oil** in a large ovenproof skillet over medium. Add  $4\frac{1}{2}$  **teaspoons taco spice** and  $\frac{1}{4}$  **cup flour**; cook until fragrant, about 1 minute. Add **3 cups water**. Bring to boil; cook until liquid is the thickness of heavy cream (about  $2\frac{1}{4}$  cups), 10–12 minutes. Whisk in **3 tablespoons butter**. Transfer sauce to a bowl; reserve skillet.



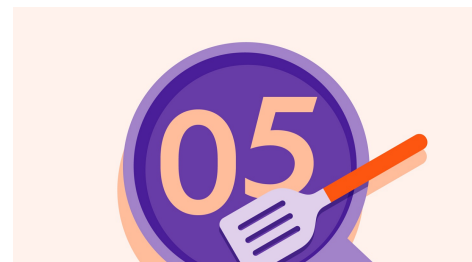
### 4. Add corn & aromatics

Preheat broiler with rack in 6 inches from heat source. Add **corn, garlic, half of the scallions**, and  $\frac{1}{4}$  **cup water**. Cook until corn is warm, about 2 minutes. Season beef-corn filling to taste with **salt and pepper**. Transfer **half of the filling** to a bowl.



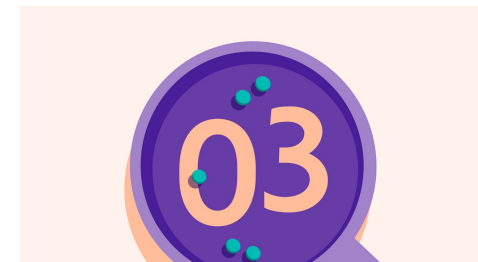
### 2. Prep ingredients

Meanwhile, preheat oven to 450°F with a rack in the upper third. Trim ends from **scallions**, then thinly slice. Peel and finely chop **2 teaspoons garlic**. Finely chop **cheddar** or coarsely grate on the large holes of a box grater. Place **tortillas** directly on center oven rack and toast until crispy, 5 minutes. Cool slightly, then break into large pieces.



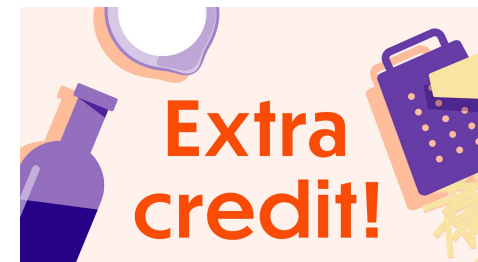
### 5. Bake & serve

Top **filling** in skillet with  $\frac{1}{3}$  **of the sauce** and **half of the tortillas**. Repeat second layer with remaining filling, topped with  $\frac{1}{3}$  **of the sauce** and **remaining tortillas**. Drizzle **remaining sauce** over top and sprinkle with **cheese**. Broil on upper rack until **tortillas** are crisp and cheese is melted, 1–2 minutes. Sprinkle with **remaining scallions**. Enjoy!



### 3. Brown ground beef

Rinse and dry same skillet. Heat **1 tablespoon oil** in skillet over medium-high. Add **ground beef**,  $1\frac{1}{2}$  **teaspoons salt**, and **a few grinds pepper**. Cook, stirring occasionally, until browned, 4–6 minutes.



### 6. Guac and roll!

Add a big ole dollop of your favorite type of guacamole to the top of this cheesy bake. Make your own or buy your favorite store-bought! This is a no judgement zone!