





## Mexican Beef Pizza

with Queso Blanco & Creamy Slaw

 ca. 20min  2 Servings

Queso blanco translates to white cheese in Spanish, it's typically a fresh cows milk cheese that has a slightly crumbly texture and a mild savory, milky flavor.

## What we send

- grass-fed ground beef
- red onion
- roasted red pepper
- taco seasoning
- shredded cabbage blend
- fresh cilantro

## What you need

- apple cider vinegar
- kosher salt & ground pepper
- sugar

## Tools

- medium skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

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

## Nutrition per serving

Energy 800.0kcal, Fat 43.0g, Proteins 41.0g, Carbs 61.0g



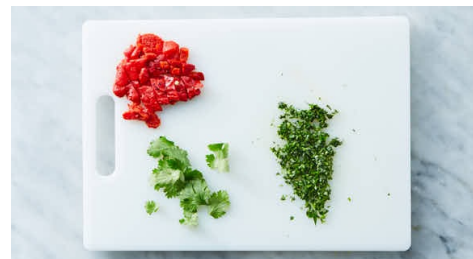
### 1. Prep pickled onions

Halve, peel, and thinly slice **½ cup onion**, then finely chop the remaining onion. In a large bowl, whisk together **3 tablespoons vinegar**, **2¼ teaspoons sugar**, and **a pinch each salt and pepper**. Transfer sliced onions to bowl with **pickling liquid**, stirring to combine. Let stand until step 6.



### 4. Cook onions & ground beef

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **chopped onions** and **a pinch each salt and pepper**. Cook, stirring, until tender and browned in spots, 3-4 minutes. Add **ground beef** and cook, stirring, until browned, 3-4 minutes.



### 2. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Pat **roasted peppers** dry, then coarsely chop. Pick **1 tablespoon whole cilantro leaves** and reserve for serving. Finely chop remaining cilantro leaves and **stems** together.



### 5. Finish pitzas

Add **roasted peppers** and **2¼ teaspoons taco seasoning** to the skillet. Cook until fragrant, 1-2 minutes. Season to taste with **salt** and **pepper**. Divide **beef mixture** between **pitaz**. Drizzle with **oil**, then crumble **queso blanco** over top. Broil on top rack until edges of pita are lightly toasted and cheese is melted slightly, about 1 minute (watch closely).



### 3. Toast pitas

Lightly brush **pitaz** all over with **oil**. Transfer to a rimmed baking sheet. Broil on top rack until lightly browned on both sides, 1-2 minutes per side (watch closely as broilers vary).



### 6. Finish salad & serve

Add **sour cream** and **2 tablespoons oil** to **pickled onions**, stirring to combine (dressing may look broken but that is okay). Add **cabbage blend** and **chopped cilantro** and stir to combine. Season to taste with **salt** and **pepper**. Garnish **pitaz** with **reserved whole cilantro leaves** and sprinkle **some of the slaw** on top. Serve **remaining slaw** on the side. Enjoy!