

DINNERLY



Cheesy Grass-Fed Beef Tacos with Shredded Cabbage & Carrots

 20-30min  2 Servings

If there was a rulebook on how to be a perfect taco, this rendition would check all the boxes. Soft tortillas that are slightly crisp around the edges? You got it. Flavorful ground beef filling with the perfect amount of spice? Check. Crunchy slaw? Done. And the cheese! You know we'd never forget the cheese. We've got you covered!

WHAT WE SEND

- grass-fed ground beef
- shredded cabbage blend
- chipotle chili powder

WHAT YOU NEED

- coarse salt

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

Calories 730.0kcal, Fat 38.3g, Proteins 47.6g, Carbs 45.9g



1. Macerate cabbage

Preheat oven to 300°F. Combine **cabbage blend** with **1 teaspoon salt** in a medium bowl. Using your hands, massage cabbage together for a minute until it softens and wilts (it should feel wet). Transfer to a strainer, rinse under cold water, and drain.



2. Warm tortillas

Wrap **tortillas** in foil and place in oven to warm until ready to serve. (Alternately, warm quickly in the microwave or toast over an open flame.)



3. Cook taco filling

Heat **1 teaspoon oil** in a medium skillet over medium-high. Add **ground beef** to skillet and cook until brown and cooked through, 3–5 minutes.



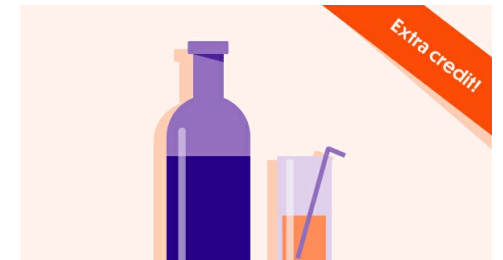
4. Add spices

Spoon off excess fat (or drain meat then return to skillet) and stir in **chipotle chili powder** and **½ teaspoon salt** and cook until fragrant, about 1 minute. Stir in **¼ cup water** and cook until liquid is reduced, about 2 minutes.



5. Assemble tacos

Sprinkle **cheese** over the **ground beef mixture**, cover, and cook until cheese is melted, about 2 minutes. Divide **taco filling** among the **tortillas** and top with **cabbage blend**. Enjoy!



6. Sip

Wash these ultra flavorful tacos down with a cold, frosty beer or an icy glass of lemonade. Cool, refreshing drink + spicy tacos = fiesta!