



Chipotle Meatball Tacos

with Tangy Slaw



30-40min



2 Servings

We have a theory that you can put anything—like meatballs—inside a tortilla and it'll be instantly delicious. These meatballs get flavored with chipotle chile for a smoky depth. As a smart cooking technique, we mixed in chopped tortillas in place of breadcrumbs to bind the meat together. A simple slaw of cabbage, cilantro leaves, onion, and lime juice makes the perfect tangy topping. Cook, rela...

What we send

- tomato paste
- white corn tortillas
- green cabbage
- lime
- fresh cilantro
- medium red onion
- ground cumin
- ground beef

What you need

- 1 large egg
- coarse salt
- freshly ground black pepper
- olive oil

Tools

- box grater
- large skillet

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

Calories 730.0kcal, Fat 32.0g, Proteins 49.0g, Carbs 55.0g



1. Prep ingredients

Preheat oven to 200°F. Halve and peel onion. Cut half into thin slivers. Grate the other half on coarse holes of a box grater. Pick cilantro leaves from stems and finely chop stems. Finely chop chipotle (1½ tablespoons). Very finely chop 1 tortilla. Wrap remaining tortillas in foil and transfer to oven to warm.



4. Make sauce

Add remaining grated onion and cumin and cook, 2 minutes. Add tomato paste and remaining chipotle (or less if desired) and cook, 30 seconds. Add 1 cup water and ¼ teaspoon salt and pepper, scraping up browned bits. Add meatballs and simmer, covered, 8-10 minutes. Uncover and cook until sauce thickens, 2-3 minutes.



2. Make meatballs

In a large bowl, combine ground beef, ½ of the grated onion, chopped cilantro stems, chopped tortilla, ½ of the cumin, 2 teaspoons chipotle (or less if desired), and 1 large egg. Season with ½ teaspoon salt. Using moistened hands, roll into twelve 1½-inch balls.



5. Make slaw

Meanwhile, juice lime. Halve, core, and very thinly slice cabbage. Transfer to a large bowl and add sliced onion, half of the cilantro leaves, lime juice, and 2 tablespoons oil. Season with ½ teaspoon each salt and pepper. Using your hands, gently squeeze 3 or 4 times to slightly wilt cabbage.



3. Cook meatballs

Heat 2 tablespoons oil in a medium skillet over medium-high. Add meatballs and cook, turning once or twice, until browned but not cooked through, about 5 minutes. Using a slotted spoon, transfer meatballs to a plate. Pour off fat from skillet and reduce heat to medium.



6. Serve

Unwrap tortillas and fill with meatballs and cabbage slaw. Drizzle sauce on top and garnish with remaining cilantro. Serve any remaining slaw on the side. Enjoy!