

DINNERLY



⚡ FAST

Crispy Beef Tostadas with Tomato Salsa & Crema

🕒 ca. 20min 🍴 2 Servings

We love eating without utensils. And the best thing about tostadas is that the tortillas get so crispy that, basically, they become mini shovels with which you can inhale each delicious bite. The grass-fed ground beef is mixed with a spice blend and then piled high with tomatoes, crema, and scallion greens. We've got you covered!

WHAT WE SEND

- plum tomato
- garlic
- scallions
- grass-fed ground beef
- Tam-pico de gallo spice blend

WHAT YOU NEED

- kosher salt & ground pepper

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 610.0kcal, Fat 34.0g, Proteins 37.0g, Carbs 37.0g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Peel and finely chop **1 teaspoon garlic**. Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Reserve dark greens for step 5.



2. Bake tortillas

Place **tortillas** on a rimmed baking sheet (overlapping is fine) and lightly brush both sides with **oil**. Bake on the center oven rack until golden and very crisp, 3–6 minutes, then flip and bake for another 3–6 minutes until golden on the other side (watch closely as ovens vary).



3. Cook beef

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **beef** and **¼ teaspoon salt**; cook, breaking up with a spoon, until no longer pink, 2–3 minutes. Add **scallion whites**, **all of the spice blend**, and **¼ of the garlic** and cook, 1 minute. Add **¼ cup water**; cook until water is almost evaporated, 1–2 minutes. Season to taste with **salt** and **pepper**.



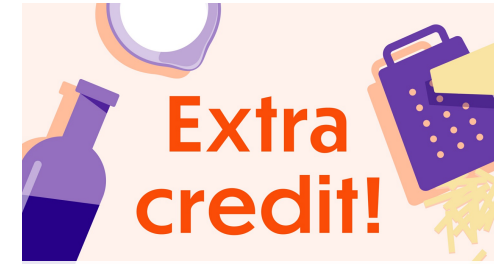
4. Make toppings

Meanwhile, chop **tomato** into ¼-inch pieces. In a small bowl, toss chopped tomatoes with **remaining garlic** and **1 teaspoon oil**. Season to taste with **salt** and **pepper**. In a small bowl, thin **sour cream** with **1 teaspoon water** at a time to make a spoonable sauce; season with **salt** and **pepper**.



5. Assemble tostadas

Divide **beef** between **crispy tortillas**. Top with **tomatoes**, then spoon **crema** over top and garnish with **reserved scallion greens**. Enjoy!



6. Spice it up!

Pile on slices of fresh or pickled jalapeños, or mix chopped fresh Fresno or jalapeño peppers into the beef in step 3 for a spiced up take on the tostadas.