

# DINNERLY



⚡ FAST

## Crispy Beef Tostadas with Tomato Salsa & Crema

🕒 ca. 20min 🍴 4 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

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

## WHAT YOU NEED

- kosher salt & ground pepper

## TOOLS

- 2 rimmed baking sheets
- large skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 550.0kcal, Fat 32.0g, Proteins 37.0g, Carbs 29.0g



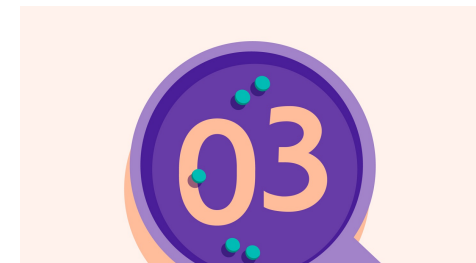
### 1. Prep ingredients

Preheat oven to 425°F with racks in the center and upper third. Peel and finely chop **2 teaspoons garlic**. Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Reserve dark greens for step 5.



### 2. Bake tortillas

Divide **tortillas** between 2 rimmed baking sheets (overlapping is fine) and lightly brush both sides with **oil**. Bake on the center and upper oven racks until golden and very crisp, 3–6 minutes, then flip and bake for another 3–6 minutes until golden (watch closely as ovens vary).



### 3. Cook beef

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **beef** and  $\frac{1}{2}$  **teaspoon salt**; cook, breaking up with a spoon, until no longer pink, 4–5 minutes. Add **scallion whites**,  $\frac{3}{4}$  of **garlic**,  $\frac{1}{2}$  **tablespoon or all spice blend** (depending on heat preference); cook, 1 minute. Add  $\frac{1}{2}$  **cup water**, cook until almost evaporated, 1–2 minutes. Season with **salt** and **pepper**.



### 4. Make toppings

Meanwhile, chop **tomatoes** into  $\frac{1}{4}$ -inch pieces. In a small bowl, toss chopped tomatoes with **remaining garlic** and **2 teaspoons 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.