



SKU1308 hero

Grass-Fed Beef Taco Salad

with Crispy Tortilla Strips

 30-40min  2 Servings

Less messy than a crunchy taco, taco salad has all of the classic components—seasoned ground beef, tomatoes, lettuce, sour cream—but with fork-and-knife convenience. D.I.Y. tortilla strips are crisped in the oven, and ground beef is browned with black beans and a chorizo spice blend. The finished salad is at once savory, hearty, crunchy, and refreshing. Cook, relax, and enjoy!

What we send

- romaine heart
- plum tomato
- lime
- grass-fed ground beef
- canned black beans
- scallions
- fresh cilantro
- chorizo chili spice blend

What you need

- kosher salt & ground pepper
- olive oil

Tools

- fine-mesh sieve
- large 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

Calories 620.0kcal, Fat 29.0g, Proteins 36.0g, Carbs 53.0g



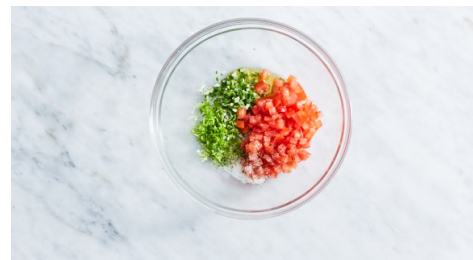
1. Prep ingredients

Preheat the oven to 425°F with a rack in the center. Finely chop **half of the scallions**, then thinly slice the remaining. Finely grate **1 teaspoon lime zest**, then squeeze **1 tablespoon lime juice**. Core and chop **tomato**. Thinly slice **romaine** crosswise, discarding end. Finely chop **cilantro leaves and stems**. Reserve **¼ cup of bean liquid**, then drain **beans**.



4. Brown beef

In a large skillet, heat **1 teaspoon oil** over medium-high. Add **ground beef**, **½ teaspoon salt**, **a few grinds pepper**, and **all of the chorizo chili spice blend**. Cook until browned and cooked through, 5-7 minutes. Carefully spoon off excess fat.



2. Marinate tomatoes

In a large bowl, combine **chopped scallions, lime juice and lime zest**. Whisk in **1 tablespoon oil** and season to taste with **salt and pepper**. Add **tomatoes** to the dressing, and toss gently to combine. Let stand at room temperature until step 6.



5. Cook beef & beans

Add **beans and reserved bean liquid** to skillet with the **beef**. Simmer over medium-high until beans are warm, about 2 minutes. Remove from heat and season to taste with **salt and pepper**.



3. Make tortilla strips

In a small bowl, whisk **sour cream** with **1 tablespoon of water**; season to taste with **salt and pepper**. Brush **tortillas** lightly with **oil**. Season with **a pinch of salt** and **a few grinds pepper**. Stack tortillas and cut into ¼-inch strips. Spread on a rimmed baking sheet. Bake until golden brown, stirring once, 8-12 minutes (watch closely as ovens vary).



6. Finish salad & serve

Add **sliced scallions, romaine, cilantro**, and **tortilla strips** to **marinated tomatoes**. Toss gently to combine. Season to taste with **salt and pepper**. Serve **salad** with **seasoned beef and beans** spooned over top, and drizzle with **sour cream**. Enjoy!