



SKU1308 hero

Grass-Fed Beef Taco Salad

with Crispy Tortilla Strips

 30-40min  4 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

- plum tomatoes
- grass-fed ground beef
- fresh cilantro
- romaine hearts
- limes
- canned black beans
- scallions
- 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 515.0kcal, Fat 27.1g, Proteins 30.0g, Carbs 35.0g



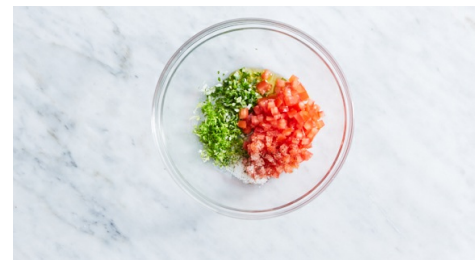
1. Prep ingredients

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 **1½ teaspoons lime zest**, then squeeze **2 tablespoons lime juice**. Core and chop **tomatoes**. Thinly slice **romaine** crosswise, discarding ends. Finely chop **cilantro leaves and stems**. Reserve **⅓ cup bean liquid**, then drain **beans**.



4. Brown beef

In a large skillet, heat **2 teaspoons oil** over medium-high. Add **ground beef, 1 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 **2 tablespoons oil** and season to taste with **salt** and **pepper**. Add **tomatoes** to 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 **2 tablespoons 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 out 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!