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Oven-Fried Beef Taquitos

with Tomatillo Salsa & Jalapeños



30-40min



2 Servings

Contrary to popular belief, tomatillos are not green tomatoes, but they could be considered a distant cousin. Also known as Mexican husk tomatoes, these green gems have an incredible tart flavor that mellows out when cooked. For this dish, we sauté tomatillos with garlic and pickled jalapeños, then add fresh cilantro to create a salsa that is out-of-this-world good.

What we send

- grass-fed ground beef
- tomatillos
- fresh cilantro
- red onion
- taco seasoning

What you need

- kosher salt & ground pepper
- sugar

Tools

- medium 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 940.0kcal, Fat 54.0g, Proteins 44.0g, Carbs 69.0g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Remove husk from **tomatillos**, then halve and coarsely chop. Cut **cheese** into small pieces. Roughly chop **cilantro leaves and stems** together. Peel and finely chop **onion**. Finely chop **1 tablespoon of the pickled jalapeños**, leaving the rest whole. Lightly **oil** a rimmed baking sheet.



4. Bake taquitos

Generously brush tops and sides of **taquitos** with **oil**. Bake on the upper oven rack until golden-brown and crisp, 15-20 minutes (watch closely as ovens vary).



2. Cook beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **all but 2 tablespoons of the onions** and cook until softened and golden-brown, 3-4 minutes. Add **beef, 2¼ teaspoons of the taco seasoning**, and **½ teaspoon salt**. Cook beef until browned, breaking up large pieces with a spoon, about 3 minutes. Season to taste with **salt** and **pepper**.



5. Make tomatillo salsa

Meanwhile, heat **1 tablespoon oil** in reserved skillet. Add **chopped jalapeños and tomatillos**, and cook until softened and lightly browned, 2-4 minutes. Add **½ cup water** and **¼ teaspoon each salt and sugar**. Cook, crushing tomatillos with potato masher or fork, until reduced to 1 cup, 4-5 minutes. Stir in **half of the cilantro**. Season to taste with **salt** and **pepper**.



3. Assemble taquitos

Place **tortillas** on a work surface; spoon **about 3 tablespoons beef filling** onto one half of each tortilla, and spread to a 4- x 1-inch rectangle. Top with **cheese**, then roll tightly, starting at the filled side of the tortilla. Place taquitos seam-side down on prepared baking sheet. Rinse and dry skillet and reserve for step 5.



6. Finish & serve

In a small bowl, slightly thin **sour cream** by mixing in **1 teaspoon water** as needed. Season to taste with **salt** and **pepper**. Serve **taquitos** topped with **some of the tomatillo salsa, sour cream, and remaining chopped onions, pickled jalapeños, and cilantro**. Enjoy!