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Oven-Fried Beef Taquitos

with Tomatillo Salsa & Jalapeños



30-40min



4 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

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

What you need

- kosher salt & ground pepper
- sugar

Tools

- 2 rimmed baking sheets
- large skillet

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 810.0kcal, Fat 43.0g, Proteins 42.0g, Carbs 62.0g



1. Prep ingredients

Preheat oven to 425°F with racks in the upper and lower thirds. Peel, wash, and coarsely chop **tomatillos**. Cut **cheese leaves and stems** together. Peel and finely chop **onion**. Finely chop **2 tablespoons of the pickled jalapeños**, leaving the rest whole. Lightly **oil** two rimmed baking sheets.



4. Bake taquitos

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



2. Cook beef

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **all but ¼ cup of the onions** and cook until softened and golden-brown, 3-4 minutes. Add **beef, 1½ tablespoons taco seasoning**, and **1 teaspoon salt**. Cook beef until browned, breaking up large pieces with a spoon, about 4 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**; cook until softened and lightly browned, 2-4 minutes. Add **1 cup water** and **½ teaspoon each salt and sugar**. Cook, crushing tomatillos with a potato masher or fork, until reduced to 2 cups, 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 sheets. Repeat with remaining tortillas. Wipe out skillet; 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!