



Beef Tacos

with Cilantro Slaw & Tomato Sala



20-30min



2 Servings

Rolling a lime between your palm and a hard surface, before cutting it, helps to burst the individual segments inside making it easier to squeeze the lime juice after cutting in half or into wedges.

What we send

- 1,6

What you need

- kosher salt & ground pepper
- olive oil
- sugar
- white wine vinegar ¹⁷

Tools

- medium skillet

Allergens

Wheat (1), Soy (6), Sulphites (17). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 990kcal, Fat 55g, Carbs 86g, Protein 42g



1. Prep ingredients

Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves separate. Peel and finely chop **1¼ teaspoons garlic**. Halve, peel, and thinly slice **½ cup onion**, then finely chop remaining onion (about ½ cup). Into a medium bowl, finely grate **1 teaspoon lime zest**, then squeeze **1 tablespoon juice**. Cut any remaining lime into wedges.



4. Warm tortillas

Heat a medium skillet over medium-high. Cook **tortillas**, one at a time, until warm and lightly golden, about 30 seconds per side. Transfer to a plate. Cover to keep warm.



2. Make cilantro slaw

To medium bowl with **lime zest and juice**, whisk in **chopped cilantro stems, 1 tablespoon vinegar, 2 tablespoons oil, ¼ teaspoon of the garlic, ¼ teaspoon salt, a few grinds pepper**, and a **pinch sugar**. Add **cabbage** and **¼ cup of the chopped onions**; toss to combine. Set aside until step 6.



5. Cook beef

Heat **1 tablespoon oil** in same skillet over medium-high. Add **remaining chopped onions** and cook until softened and fragrant, about 1 minute. Add **beef, remaining garlic, 2¼ teaspoons of the taco seasoning, and 1 tablespoon water**. Cook, breaking up into smaller pieces, until browned and cooked through, 3-4 minutes. Season to taste with **salt**.



3. Make tomato salad




Cut **half of the tomatoes** in half lengthwise (save rest for own use). Finely chop **half of the cilantro leaves** (reserve remaining whole leaves for serving). In a second medium bowl, combine sliced tomatoes, chopped cilantro leaves, **sliced onions, ½ tablespoon vinegar, 1 tablespoon oil, ¼ teaspoon salt**, and a **few grinds pepper**. Set aside until step 6.



6. Assemble tacos & serve

Spoon **beef mixture** onto **tortillas** and top with **some of the cilantro slaw** and **reserved whole cilantro leaves**. Serve **tacos** with **tomato salad** and **remaining slaw** alongside, and with **any lime wedges** on the side for squeezing over. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**