



FAST

Beef Tacos

with Cilantro Slaw & Tomato Sala



30-40min



4 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

- large 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 930kcal, Fat 49g, Carbs 81g, Protein 42g



1. Prep ingredients

Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves separate. Peel and finely chop **2½ teaspoons garlic**. Halve, peel, and thinly slice **1 cup onion**, then finely chop remaining onion (about 1 cup). Into a large bowl, finely grate **1 teaspoon lime zest**, then squeeze **2 tablespoons juice**. Cut any remaining lime into wedges.



4. Warm tortillas

Heat a large skillet over medium-high. Cook **tortillas**, 1-2 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 the large bowl with **lime zest and juice**, whisk in **chopped cilantro stems, 1 tablespoon vinegar, 3 tablespoons oil, ½ teaspoon of the garlic, ½ teaspoon salt, several grinds of pepper**, and **⅜ teaspoon sugar**. Add **cabbage** and **½ cup of the chopped onions**; toss to combine. Set aside until step 6.



5. Cook beef

Heat **1½ tablespoons oil** in same skillet over medium-high. Add **remaining chopped onions**, and cook until softened and fragrant, 1-2 minutes. Add **beef, remaining garlic, 1½ tablespoons of the taco seasoning**, and **1½ tablespoons water**. Cook, breaking up into smaller pieces, until browned and cooked through, 4-5 minutes. Season to taste with **salt**.



3. Make tomato salad

Cut **tomatoes** in half lengthwise. Finely chop **half the cilantro leaves** (reserve remaining whole leaves for step 6). In a second large bowl, combine tomatoes, chopped cilantro leaves, **sliced onions, 1 tablespoon vinegar, 2 tablespoons oil, ½ teaspoon salt**, and **several grinds of 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)

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