



DINNERLY



LOW CALORIE

LOW CARB

Beef Taco Lettuce Cups with Pickled Onion & Queso Blanco

 20-30min  2 Servings

We took beef tacos for a walk on the lighter side by subbing in crunchy lettuce wraps instead of tortillas. The romaine leaves are stuffed to the brim with seasoned grass-fed ground beef, sweet corn, pickled red onions, and crumbled queso blanco! Go ahead and crunch into each bite—you won't miss the tortillas. We've got you covered!

WHAT WE SEND

- taco seasoning
- grass-fed ground beef
- red onion
- garlic
- queso blanco ⁷
- corn
- romaine heart

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- skillet

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 540kcal, Fat 28g, Carbs 37g, Proteins 37g



1. Prep onions & garlic

Peel and finely chop **onion**. Peel and finely chop **2 teaspoons garlic**.



2. Pickle onions

In a small bowl, combine $\frac{1}{4}$ cup **chopped onions**, **1 tablespoon vinegar**, **1 teaspoon sugar**, and $\frac{1}{4}$ **teaspoon salt**; stir to combine. Let sit, stirring occasionally, until ready to serve.



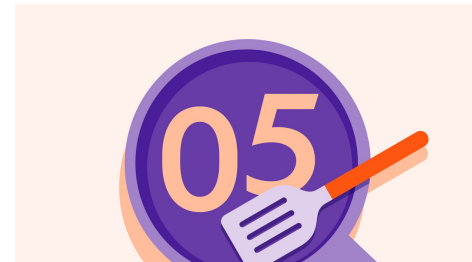
3. Brown onions & beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **remaining chopped onions** and a **pinch of salt** to skillet and cook until softened and golden, 3–5 minutes. Add **beef** and cook until browned, breaking up into smaller pieces, about 5 minutes. Drain off any fat.



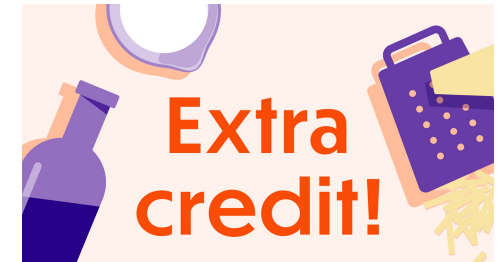
4. Add seasoning & corn

Add **chopped garlic** and **2 teaspoons taco seasoning** to skillet and cook until fragrant, about 1 minute. Stir in **corn** and $\frac{3}{4}$ **cup water**; bring to a simmer. Cook until thickened and glossy, about 5 minutes; season to taste with **salt** and **pepper**.



5. Finish & serve

Meanwhile, trim and discard 3 inches from stem end of **romaine**. Separate romaine into leaves. Fill the **lettuce cups** with **beef taco filling**, then top with **pickled onions** and **crumbled queso blanco**. Enjoy!



6. Carbo load!

This dish is lighter by design, but if you're missing your carbs, go ahead and add a side of rice and beans or even crunchy tortilla strips on top!