



DINNERLY



FAST

**PICKY EATER
PROOF**

Mexican Beef Tostadas with Guacamole & Queso Fresco

 20-30min  2 Servings

What do you get when you oven-bake a bunch of tortillas to crisp perfection? Flying saucers or an edible vehicle to deliver a Mexican party of flavor to your mouth? We're going with the latter. We've got you covered!

WHAT WE SEND

- ground beef
- red onion
- garlic
- queso blanco cheese ⁷
- 6" white corn tortillas (6-pack)
- tampico de gallo spice blend
- guacamole

WHAT YOU NEED

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

TOOLS

- skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 690kcal, Fat 35g, Carbs 56g, Proteins 38g



1. Pickle onions

Preheat oven to 400°F with a rack in the center. Halve **onion**, then peel, and finely chop. Peel and finely chop **2 teaspoons garlic**. In a small bowl, stir to combine $\frac{1}{4}$ **cup of the chopped onion**, **1 tablespoon vinegar**, **1 teaspoon sugar**, and $\frac{1}{4}$ **teaspoon salt**. Set onions aside to pickle, stirring occasionally.



2. Toast tortillas

Lightly brush both sides of each **tortilla** with **oil**, then arrange in a single layer on a rimmed baking sheet. Bake on center oven rack, flipping tortillas once, until golden and crisp, 4–8 minutes per side (watch closely).



3. Brown onions & beef

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



4. Season beef

Stir in **chopped garlic** and **1 teaspoon of the Tampico de gallo spice** (or less depending on heat preference) to skillet with **beef** and cook until fragrant, about 1 minute. Stir in $\frac{3}{4}$ **cup water** and bring to a simmer. Cook until thickened and glossy, about 5 minutes; season to taste with **salt** and **pepper**.



5. Finish & serve

Divide **beef** between **crispy tortillas**. Top **Mexican beef tostadas** with **pickled onions**, **crumbled queso blanco**, and a **dollop of guacamole**. Enjoy!



6. Take it to the next level

The only thing missing from this fiesta is fresh salsa. Make a quick batch with chopped tomatoes, garlic, scallions, lime juice, and oil. Pack a bit of heat by stirring in chopped fresh or pickled jalapeños.