



# DINNERLY



FAST

PICKY EATER  
PROOF

## Mexican Beef Tostadas with Guacamole & Queso Fresco

 20-30min  4 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
- guacamole
- tampico de gallo spice blend
- queso blanco cheese <sup>7</sup>
- garlic
- 6" white corn tortillas (12-pack)

## WHAT YOU NEED

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

## TOOLS

- rimmed baking sheet
- skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 680kcal, Fat 35g, Carbs 54g, Proteins 38g



### 1. Prep ingredients

Preheat oven to 400°F with racks in the upper and center positions. Halve **onion**, then peel, and finely chop. Peel and finely chop **1 tablespoon garlic**. In a small bowl, stir to combine **½ cup of the chopped onion**, **2 tablespoons vinegar**, **2 teaspoons sugar**, and **½ 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 between rimmed baking sheets. Bake on upper and center oven racks, flipping tortillas once, until golden and crisp, 4–8 minutes per side (watch closely).



### 3. Brown onions & beef

Meanwhile, heat **2 tablespoons oil** in a large skillet over medium-high. Add **remaining chopped onion** and **a pinch of salt** to skillet, then cook, stirring, until softened and golden, about 5 minutes. Add **beef** and **a pinch of salt**, and cook, breaking up beef into smaller pieces, until browned, about 7 minutes. Drain off **any fat**.



### 4. Season beef

Stir in **chopped garlic** and **2 teaspoons 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 **1 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.