

# Beef Tacos and Tortillas Chips Meal Kit

**Yield:** 2 Servings | **Other:** 30 min

What is it about taco night that makes dinnertime more fun? Is it eating with your hands? Or, the margaritas? Whatever the reason, these tacos filled with tender spiced ground beef filling and your favorite toppings. Enjoy!

## Ingredients

### What we provide:

- ¼ oz fresh cilantro
- 1 pint Mexican cheese
- 1 lime
- 1 yellow onion
- 1 Avocado
- 1 head Romaine (use 4 cups)
- 6 flour tortillas (6-inch)
- 10 oz pkg grass-fed ground beef
- 1 packet taco seasoning (use 2¼ tsp)
- 8 oz Tortilla Chips

### From your pantry:

- 1 cup favorite salsa
- 1 kosher salt & ground pepper
- 1 garlic clove
- 1 canola or peanut oil

### Tools:

- 1 Dutch Oven
- 1 Skillet

### Allergens: 1

Allium (dairy. Was prepared in a

facility that contains gluten.)

## Notes

Allergens

Sulphites, Wheat and Soy.

May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

## Nutrition

Nutrition per serving

Calories 930,

Fat 64,

Proteins 35,

Carbs 59



## Method

### 1. Prep ingredients

Pick cilantro leaves from stems; finely chop stems, keeping leaves separate. Finely chop 1¼ teaspoons garlic. Halve and thinly slice ½ cup onion, then finely chop ½ cup of the remaining onion. Finely grate 1 teaspoon lime zest and squeeze 1 tablespoon lime juice into a medium bowl. Cut any remaining lime into wedges.

### 2. Warm tortillas

Heat a medium skillet over medium-high. Add 1 tortilla and cook until warm and lightly golden, about 30 seconds per side. Transfer to a plate. Repeat with remaining tortillas, wrapping in foil or a clean kitchen towel as you go to keep warm.

### 3. Cook beef

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

### 4. Assemble tacos & serve

Spoon beef mixture into warm tortillas, then top with some of the chopped lettuce cheese, cilantro leaves and favorite salsa. Slice avocado and top or make your favorite guacamole! Enjoy with any lime wedges for squeezing over top, if desired. Enjoy!

**5. Heat Canola oil in large Dutch oven to 350 F.** When oil is ready add in tortilla chips making sure not to crowd the pan (tortillas will stick together). The tortillas take about 1 to 2 minutes on each side until golden brown. Take out tortilla chips and place on paper towels. Season with salt immediately. The salt sticks to the tortillas better when they are still hot straight out of the oil. Allow to cool for one or two minutes and enjoy!