



#### In your box

- 1 Roma Tomato
- 1 Jalapeño Pepper
- ¼ oz. Cilantro
- 1 Yellow Onion
- 1 Romaine Heart
- 10 oz. Ground Beef
- 2 tsp. Taco Seasoning
- 2 oz. Shredded Mozzarella
- 2 oz. Sour Cream
- 1 oz. Tortilla Strips



## Beef Taco Skillet

with tortilla strips

NUTRITION per serving—Calories: 607, Carbohydrates: 28g, Fat: 37g, Protein: 36g, Sodium: 1567mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
25-35 min.

Cook Within  
5 days

Difficulty Level   
Easy

Spice Level   
Mild

## ① You will need

Olive Oil, Salt, Pepper

Mixing Bowl, Medium Non-Stick Pan

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry



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### Prepare the Ingredients

- Core **tomato** and cut into ¼" dice.
- Mince **cilantro** (no need to stem).
- Halve and peel **onion**. Slice halves into thin strips.
- Hold **romaine heart** at root end and slice thinly.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. *Wash hands and cutting board after working with jalapeño.*



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### Make the Pico de Gallo

- Combine **tomato**, **jalapeño** (to taste), **cilantro**, ¼ tsp. **salt**, and a pinch of **pepper** in a mixing bowl. Set aside.



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### Cook the Beef

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. *You may also use a cast iron skillet.*
- Add **ground beef** to hot pan and stir occasionally, breaking up with a spoon, until no pink remains, 4-6 minutes.
- Add **onion** and stir occasionally until tender, 3-5 minutes.
- Stir in ¼ cup **water**, **taco seasoning**, ½ tsp. **salt**, and a pinch of **pepper** until thoroughly combined.



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### Melt the Cheese

- Top **beef** with **cheese** and let melt, 1 minute.
- Remove from burner.



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### Finish the Dish

- Plate dish as pictured on front of card, placing **beef** on **lettuce** and topping with **pico de gallo**, **sour cream**, and **tortilla strips**. Bon appétit!