

# Beef Tacos & Roasted Green Beans

*with Cucumber-Avocado Salsa*

It's taco night, chefs! For classic flavor, we're seasoning tender slices of beef with a blend of bold Mexican spices. We're also filling our tacos with crunchy baby romaine and a refreshing salsa made with creamy avocado, cool radish and salt and pepper cucumber—a hybrid variety with a pale exterior. A side of seasonal roasted green beans and red onion rounds out the meal, while a sprinkling of Cotija cheese adds a pleasantly salty accent to this delicious tapestry of flavors.

## Blue Apron Wine Pairings

Rock Point Cabernet Sauvignon, 2013

Danse Chèvre Vacqueyras, 2014



## Ingredients

1½ Pounds Thinly Sliced Beef  
8 Flour Tortillas  
¼ Cup Grated Cotija Cheese  
10 Ounces Green Beans  
3 Radishes  
2 Limes  
1 Avocado  
1 Head Baby Romaine Lettuce  
1 Red Onion  
1 Salt and Pepper Cucumber  
1 Tablespoon Mexican Spice Blend

(Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano)

**Makes:** 4 servings | **Calories:** about 645 per serving

**Prep Time:** 15 minutes | **Cook Time:** 25–35 minutes



# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/fp282](https://blueapron.com/recipes/fp282)

1



## Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Snap off and discard the stem ends of the green beans. Peel the onion and cut into large wedges; separate the layers. Trim off and discard the ends of the radishes; small dice. Small dice the cucumber. Stack the tortillas on a large piece of aluminum foil; tightly wrap the foil around the tortillas. Cut off and discard the root end of the lettuce; thinly slice the leaves. Quarter the limes. Pit, peel and small dice the avocado; toss with the **juice of 1 lime wedge** to prevent browning.

2



## Roast the vegetables:

Place the **green beans** and **onion** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast 20 to 22 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven and transfer to a serving dish. Set aside in a warm place.

3



## Make the salsa:

While the vegetables roast, in a large bowl, combine the **radishes**, **cucumber**, **avocado** and the **juice of 3 lime wedges**; season with salt and pepper. Drizzle with olive oil and toss to mix; season with salt and pepper to taste.

4



## Warm the tortillas:

While the vegetables continue to roast, carefully place the **foil-wrapped tortillas** directly onto the oven rack. Warm 6 to 8 minutes, or until heated through. Carefully remove from the oven.

5



## Cook the beef:

While the tortillas warm, using your hands, separate the **sliced beef** and pat dry with paper towels; transfer to a bowl. Season with salt, pepper and the **spice blend**; toss to coat. In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on high until hot. Working in 2 batches, add the seasoned beef in a single layer. Cook, without stirring, 2 to 3 minutes, or until browned on the first side. Continue to cook, stirring frequently, 30 seconds to 1 minute, or until browned and just cooked through. Transfer to a plate.

6



## Finish & serve your dish:

Just before serving, when cool enough to handle, carefully unwrap the **warmed tortillas** and transfer to a serving dish. Divide the **lettuce**, **cooked beef**, **salsa** and as much of the **cheese** as you'd like (you may have extra cheese) between the tortillas. Garnish the **roasted vegetables** with any **remaining cheese**, if you'd like. Serve with the **remaining lime wedges** on the side. Enjoy!