

# Spicy Beef Tacos

with Charm Tomato Salsa  
& Creamy Corn

**PREP TIME:** 15 minutes

**COOK TIME:** 20-30 minutes

**SERVINGS:** 2

These tacos tonight feature jalapeños two exciting ways: fresh, in a simple tomato salsa (your tomatoes may be red or yellow), and dried, in the chipotle paste used to season the beef. Chipotles are smoked, dried red jalapeños, and their bold, savory flavor complements the beef's richness. To tame the heat, we're serving it all atop a sweet, creamy layer of sautéed corn stirred together with sour cream, lime zest, and cilantro—an homage to “esquites,” or Mexican street corn salad—spread onto warm tortillas.



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## Ingredients



10 oz  
GROUND BEEF



6  
CORN  
TORTILLAS



SUMMER SPECIALTY

6 oz  
CHARM  
TOMATOES



1 ear of  
CORN



1  
LIME



1 bunch  
CILANTRO

## KNICK KNACKS:



2 Tbsp  
TOMATO PASTE



1/4 cup  
SOUR CREAM



1 Tbsp  
CHIPOTLE CHILE  
PASTE



1  
JALAPEÑO  
PEPPER



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## 1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Halve the tomatoes; place in a medium bowl and season with salt and pepper.
- ☐ Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime.
- ☐ Remove and discard the corn husks and silks. Cut the corn kernels off the cob; discard the cob.
- ☐ Roughly chop the cilantro leaves and stems.
- ☐ Cut out and discard the stem, ribs, and seeds of the pepper; small dice. Thoroughly wash your hands and cutting board immediately after handling the pepper.



## 2 Make the salsa:

- ☐ To the bowl of **seasoned tomatoes**, add **the juice of 2 lime wedges** and **as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Drizzle with olive oil and season with salt and pepper to taste.

## 3 Cook the corn:

- ☐ While the salsa marinates, in a medium pan (nonstick or cast iron, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **corn** in an even layer. Cook, without stirring, 1 to 2 minutes, or until lightly browned. Season with salt and pepper. Continue to cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened. Transfer to a medium bowl and set aside in a warm place. Wipe out the pan.



## 4 Warm the tortillas:

- ☐ While the salsa continues to marinate, place a damp paper towel on a large piece of aluminum foil. Heat the same, dry pan on medium-high until hot. Working in batches, add the **tortillas** to the pan and warm 30 seconds to 1 minute per side, or until heated through and pliable. Transfer to the prepared paper towel. Gently wrap the foil around the warmed tortillas to seal and keep warm.

## 5 Make the creamy corn:

- ☐ While the tortillas warm, to the bowl of **cooked corn**, add the **lime zest**, **sour cream**, and **half the cilantro**. Drizzle with olive oil; season with salt and pepper. Stir to combine. Season with salt and pepper to taste.



## 6 Cook the beef & plate your dish:

- ☐ In the same pan, heat a drizzle of olive oil on medium-high until hot. Add the **ground beef**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 3 to 4 minutes, or until lightly browned and cooked through. Add the **tomato paste** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until fragrant and well combined. Add **¼ cup of water**. Cook, stirring constantly, 30 seconds to 1 minute, or until most of the water has cooked off. Turn off the heat and season with salt and pepper to taste.
- ☐ Unwrap the **warmed tortillas** and place on a work surface. Divide the **creamy corn** among the tortillas; spread into an even layer. Top with the cooked beef and **salsa** (draining before adding). Divide the tacos between 2 dishes. Garnish with the **remaining cilantro**. Serve with the **remaining lime wedges** on the side. Enjoy!