

Spiced Beef Tacos

with Corn Salsa & Sugar Snap Pea Salad

COOK TIME: 30-40 minutes

SERVINGS: 4

Tender beef seasoned with smoky ancho chile paste and a blend of Mexican spices makes for a boldly flavored base for tonight's crowd-pleasing tacos. For bright flavor, we're topping them with a summery salsa of sweet corn, cherry tomatoes (yours may be red or yellow), and creamy avocado. Our side salad of lightly browned snap peas and red onion adds another refreshing seasonal touch.



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Ingredients



1 1/2 lbs
DICED BEEF



12
CORN TORTILLAS



6 oz
CHERRY
TOMATOES



2 cloves
GARLIC



1/2 lb
SUGAR SNAP PEAS



2 ears of
CORN



1
AVOCADO



1
LIME



1
RED ONION



1 large bunch
CILANTRO

KNICK KNACKS:



1 Tbsp
MEXICAN SPICE
BLEND*



3 Tbsp
GRATED COTIJA
CHEESE



2 Tbsp
ANCHO CHILE
PASTE

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



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1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Quarter the lime.
- ☐ Remove and discard the corn husks and silks. Cut the corn kernels off the cobs; discard the cobs.
- ☐ Peel and roughly chop the garlic.
- ☐ Halve the tomatoes; place in a bowl and season with salt and pepper.
- ☐ Roughly chop the cilantro leaves and stems.
- ☐ Snap off and discard the stem end of each snap pea; pull off and discard the tough string that runs the length of the pod.
- ☐ Peel the onion; cut into 1/2-inch-wide wedges.
- ☐ Pit, peel, and medium dice the avocado; place in a bowl and top with **the juice of 1 lime wedge**. Season with salt and pepper.



2 Make the salsa:

- ☐ In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **corn** and **garlic**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened. Add the **tomatoes**. Cook, stirring constantly, 30 seconds to 1 minute, or until softened. Transfer to a large bowl. Gently stir in the **avocado**, **half the cilantro**, and **the juice of 1 lime wedge**. Drizzle with olive oil; season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste. Rinse and wipe out the pan.

3 Make the snap pea salad:

- ☐ While the salsa marinates, heat the same, dry pan on medium-high until hot. Add the **snap peas** in an even layer. Cook, without stirring, 2 to 4 minutes, or until lightly browned; season with salt and pepper. Continue to cook, stirring constantly, 30 seconds to 1 minute, or until softened. Transfer to a bowl. Wipe out the pan. In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until softened. Transfer to the bowl of cooked snap peas; stir in **the juice of the remaining lime wedges** and a drizzle of olive oil. Season with salt and pepper to taste. Rinse and wipe out the pan.

4 Warm the tortillas:

- ☐ While the onion cooks, stack the **tortillas** on a large piece of foil; tightly wrap to seal. Carefully place directly onto the oven rack. Warm 7 to 9 minutes, or until heated through. Transfer to a work surface; unwrap.



5 Cook the beef:

- ☐ While the tortillas warm, pat the **beef** dry with paper towels. Transfer to a medium bowl; add the **spice blend**. Season with salt and pepper. Toss to coat. In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned beef in a single layer. Cook, without stirring, 1 to 2 minutes, or until lightly browned. Continue to cook, stirring occasionally, 1 to 2 minutes, or until browned. Add the **chile paste** and **2 tablespoons of water**. Cook, stirring occasionally, 2 to 4 minutes, or until saucy and the beef is just cooked through. Turn off the heat. Season with salt and pepper to taste.



6 Serve your dish:

- ☐ Transfer the **snap pea salad** to a serving dish; garnish with the **cheese**. Divide the **cooked beef** and **salsa** among the **warmed tortillas**. Divide among 4 dishes; garnish with the **remaining cilantro**. Enjoy!