



Beef Taco Flatbreads

with Lime-Ranch Green Salad

Fast and Fresh

25 Minutes



Ground Beef
250 g | 500 g



Flatbread
2 | 4



Monterey Jack
Cheese, shredded
1 cup | 2 cups



Enchilada Spice
Blend
1 tbsp | 2 tbsp



Baby Tomatoes
113 g | 227 g



Spring Mix
113 g | 226 g



Green Onion
4 | 8



Ranch Dressing
2 tbsp | 4 tbsp



Lime
1 | 1



Chipotle Sauce
2 tbsp | 4 tbsp



Tomato Sauce
Base
2 tbsp | 4 tbsp



Tex-Mex Paste
1 tbsp | 2 tbsp



Radish
3 | 6

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Pepper, salt

Cooking utensils | Aluminum foil, baking sheet, large bowl, large non-stick pan, measuring spoons, 2 small bowls, zester

1



Prep and cook filling

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Thinly slice **green onions**.
- Heat a large non-stick pan over medium-high.
- When hot, add **beef** to the dry pan. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. ****** Season with **salt** and **pepper**.
- Carefully drain and discard excess fat, if desired.
- Add **Enchilada Spice Blend**, **half the green onions** and **2 tsp** (4 tsp) **water**. Cook, stirring often, until fragrant, 1-2 min.
- Remove the pan from heat.

2



Toast flatbreads

- Meanwhile, arrange **flatbreads** on a foil-lined baking sheet. (**NOTE:** For 4 ppl, use 2 foil-lined baking sheets.)
- Toast **flatbreads** in the **middle** of the oven until softened, 2-3 min. (**NOTE:** For 4 ppl, toast one sheet at a time.) (**TIP:** Keep an eye on flatbreads so they don't burn.)
- Meanwhile, stir **tomato sauce base** and **Tex-Mex paste** together in a small bowl. Set aside.

3



Assemble and broil flatbreads

- Carefully flip **flatbreads**.
- Evenly spread **Tex-Mex paste mixture** over **flatbreads**.
- Top with **beef mixture**, then sprinkle with **cheese**.
- Broil in the **middle** of the oven until **cheese** melts, 3-4 min. (**NOTE:** For 4 ppl, broil one sheet at a time.) (**TIP:** Keep an eye on flatbreads so they don't burn.)

4



Prep

- Meanwhile, halve **tomatoes**.
- Cut **radishes** into ¼-inch half-moons.
- Zest, then juice **half the lime** (use whole lime for 4 ppl).
- Cut **any remaining lime** into wedges.

5



Make dressing and toss salad

- Meanwhile, add **ranch dressing**, **lime zest** and **2 tsp** (4 tsp) **lime juice** to a large bowl. Season with **salt** and **pepper**, then stir to combine.
- Add **spring mix**, **radishes** and **tomatoes**, then toss to combine.
- Set aside.

6



Finish and serve

- Stir together **chipotle sauce** and ½ **tbsp** (1 **tbsp**) **water** in another small bowl. Drizzle over **flatbreads**.
- Sprinkle **remaining green onions** over **flatbreads**.
- Cut **beef taco flatbreads** into pieces, then divide between plates.
- Serve **salad** on the side.
- Squeeze a **lime wedge** over top, if desired.

Measurements within steps

| | | |
|----------|----------|------------|
| 1 tbsp | (2 tbsp) | oil |
| 2 person | 4 person | Ingredient |

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.