



## Tex-Mex Beef Tacos

with Red Pepper Salsa

You'll love these Tex-Mex tacos for their deep smoky flavors. Spiced beef is topped with heaps of charred bell pepper and corn salsa, then garnished with Cheddar in a Southwestern meal that's tasty *and* handheld (for added fun).

25-35 minutes

Serves 2 people

680 calories per serving



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## ✦ Ingredients

- ⅓ ounce fresh oregano
- 1 red bell pepper
- 12 ounces ground beef
- 1 red onion
- 1 cup corn
- 1 spice mix
  - ¼ teaspoon chili powder
  - ¼ teaspoon ground cumin
  - ¼ teaspoon garlic powder
  - ¼ teaspoon onion powder
  - ½ teaspoon dried oregano
- 6 corn tortillas
- 1 cup salsa
- 2 ounces shredded Cheddar cheese

## 🔪 You'll Need

- 1½ tablespoons olive oil
- kosher salt
- black pepper
- 10" medium pan
- aluminum foil

## 💡 Recipe Tips

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

Keep an eye on the bell pepper while it's cooking. You want it to be lightly charred for a smoky flavor, but not burnt.

USDA recommends cooking beef to 145°F.

Great food starts with great ingredients. We're proud to send you beef raised without antibiotics or added hormones.



### 1. Prepare Ingredients

Preheat oven to 450°F. Roughly chop **oregano** leaves, discarding stems. Rinse **bell pepper** and halve lengthwise, discarding seeds. Cut into ½-inch dice. Pat **beef** dry with paper towel. Peel **onion** and mince ½. Use remainder in another recipe as desired.



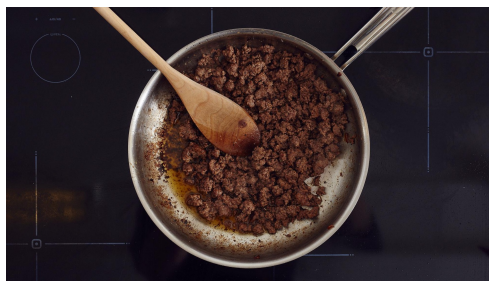
### 2. Char Bell Pepper and Onion

Heat **1 tablespoon olive oil** in a medium pan over medium-high heat. When oil is shimmering, add **bell pepper** and **onion** and cook, stirring, until lightly charred, about 6 minutes (see Recipe Tip).



### 3. Cook Corn

Add **corn** and **oregano** to pan with bell pepper and cook, stirring, until warmed through, 3-5 minutes. Season with ¼ **teaspoon kosher salt** and **pepper** as desired. Transfer vegetables to a bowl and set aside.



### 4. Brown Beef

Wipe pan from vegetables clean and add ½ **tablespoon olive oil** over medium-high heat. When oil is shimmering, add **beef**. Season with **spice mix** and ½ **teaspoon kosher salt**. Cook, breaking up with the back of a spoon, until browned, 5-7 minutes. Remove pan from heat.



### 5. Warm Tortillas

While beef browns, stack **tortillas**, wrap in foil, and place in oven to warm for about 5 minutes.



### 6. Plate Tacos

Using a slotted spoon, transfer **beef** to **tortillas**, dividing evenly. Add **salsa** and **charred vegetables**. Sprinkle **Cheddar** on top and enjoy a taste of the Southwest.

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