

Beef & Cheese Tostadas



Elevate Tex-Mex night with crispy baked tortillas loaded with warmly spiced ground beef, sautéed green bell peppers and onions, melted Mexican cheese, fresh tomato salsa bursting with cilantro and lime, and a kick of spicy hot sauce crema.

Ingredients

- 1 Tomato
- 1 Yellow Onion
- 1 Green Bell Pepper
- 1 tsp Hot Sauce
- 1 TBSP of Southwest Spice Blend
- 1 unit of Beef Stock Concentrate
- 1/2 cup of Mexican Cheese Blend
- 1/4 oz of Cilantro
- 1 Lime
- 3 TBSP of Sour Cream

- 10 oz of Ground Beef
- 1 tsp of Chili Powder
- 6 Flour Tortillas

Instructions

1. Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 450 degrees. Wash and dry produce. • Dice tomato. Roughly chop cilantro. Halve and peel onion; thinly slice one half. Finely chop remaining onion until you have 2 TBSP. Quarter lime. Halve, core, and thinly slice bell pepper into strips.
2. In a medium bowl, combine tomato, cilantro, chopped onion, juice from half the lime, and a pinch of salt and pepper. • In a small bowl, combine sour cream with as much hot sauce as you like. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt.
3. Heat a drizzle of olive oil in a large pan over medium-high heat. Add beef*, Southwest Spice Blend, chili powder, and a few big pinches of salt. Cook, breaking up meat into pieces, until browned, 4-5 minutes (it'll finish cooking in the next step).
4. Once beef is browned, add bell pepper, sliced onion, and a pinch of salt to pan. Cook, stirring, until veggies are tender and beef is cooked through, 5-7 minutes. • Add stock concentrate and $\frac{1}{4}$ cup water ($\frac{1}{2}$ cup water for 4 servings). Simmer until thickened, 1-2 minutes. Season with salt; remove pan from heat and set aside.
5. Drizzle tortillas with 1 TBSP olive oil (2 TBSP for 4 servings); brush or rub to coat all over. Arrange on a baking sheet in a single layer (divide between 2 sheets for 4). Gently prick each tortilla in a few places with a fork. • Bake on top rack, flipping halfway through, until lightly golden, 4-5 minutes per side. (For 4, bake on top and middle racks; flip tortillas and swap rack positions halfway through baking.) TIP: Watch carefully—tortillas brown fast!
6. Divide tortillas between plates; evenly sprinkle with Mexican cheese blend. Top with beef mixture, salsa, and crema. Serve with remaining lime wedges on the side.
 1. **Ground Beef is fully cooked when internal temperature reaches 160°.**

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