



Mexican Beef Taco Lettuce Wraps with Quick Pickled Onions

Active Time: 10 minutes | **Total Time:** 10 minutes | **Serves:** 2

Nutrition Information Per Serving

210.7 calories, 1.26 g carbohydrate, 0.43 g fiber, 0.83 g NET carbs, 21.96 g protein, 12.93 g fat

Ingredients

- 8 leaf(s) butterhead lettuce
- 1/8 small(s) red onion
- 2 Tbsp(s) organic apple cider vinegar
- 8 ounce(s) grass-fed shredded beef, cooked

Preparation

1. In a small pan, re-heat the pre-cooked beef.
2. While beef warms, make the quick pickled onions. Thinly slice red onion and place in a shallow dish. Cover with vinegar and let stand 5 minutes.
3. Rinse lettuce leaves well and arrange on a plate.
4. Top each leaf with warmed beef and pickled red onions.
5. Serve with Chimichurri, guacamole or sour cream.

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