



September 16, 2020 at 9:39 PM

## Ingredients:

1 red onion  
1 bunch cilantro  
1 small can chipotle peppers in adobo tortillas  
1 lb ground beef  
cumin  
1 egg  
lime juice  
tomato paste  
cabbage

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### 1. Prep ingredients

Preheat oven to 200°F. Halve and peel onion. Cut half into thin slivers. Grate the other half on coarse holes of a box grater. Pick cilantro leaves from stems and finely chop stems. Finely chop chipotle (1½ tablespoons). Very finely chop 1 tortilla. Wrap remaining tortillas in foil and transfer to oven to warm.



### 2. Make meatballs

In a large bowl, combine ground beef, ½ of the grated onion, chopped cilantro stems, chopped tortilla, ½ of the cumin, 2 teaspoons chipotle (or less if desired), and 1 large egg. Season with ½ teaspoon salt. Using moistened hands, roll into twelve 1½-inch balls.



### 3. Cook meatballs

Heat 2 tablespoons oil in a medium skillet over medium-high. Add meatballs and cook, turning once or twice, until browned but not cooked through, about 5 minutes. Using a slotted spoon, transfer meatballs to a plate. Pour off fat from skillet and reduce heat to medium.

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### 4. Make sauce

Add remaining grated onion and cumin and cook, 2 minutes. Add tomato paste and remaining chipotle (or less if desired) and cook, 30 seconds. Add 1 cup water and ¼ teaspoon salt and pepper, scraping up browned bits. Add meatballs and simmer, covered, 8-10 minutes. Uncover and cook until sauce thickens, 2-3 minutes.



### 5. Make slaw

Meanwhile, juice lime. Halve, core, and very thinly slice cabbage. Transfer to a large bowl and add sliced onion, half of the cilantro leaves, lime juice, and 2 tablespoons oil. Season with ½ teaspoon each salt and pepper. Using your hands, gently squeeze 3 or 4 times to slightly wilt cabbage.



### 6. Serve

Unwrap tortillas and fill with meatballs and cabbage slaw. Drizzle sauce on top and garnish with remaining cilantro. Serve any remaining slaw on the side. Enjoy!