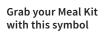


with Mini Flour Tortillas, Tomato Salsa & Sour Cream

TASTE TOURS

















Mexican Fiesta

Spice Blend 🌶

**Beef Strips** 



Mini Flour



Tortillas



Smokey Aioli



**Baby Spinach** 

Cheddar Cheese



Tomato Salsa



Cream





Coriander

Prep in: 20-30 mins Ready in: 30-40 mins

Cutlery-free meals are all the rage so these handheld delights will bring out the kids in all of us. Packed with Mexican beef strips, capsicum, smokey aioli and cheese (just to name a few), juicy corn is the perfect addition to round out your meal!

**Pantry items** Olive Oil, White Wine Vinegar

## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

#### You will need

Medium saucepan with a lid  $\cdot$  Large frying pan

## Ingredients

9			
	2 People	4 People	
olive oil*	refer to method	refer to method	
corn	1 cob	2 cobs	
capsicum	1	2	
beef strips	1 small packet	2 small packets OR 1 large packet	
Mexican Fiesta spice blend 🥖	1 medium sachet	2 medium sachets OR 1 large sachet	
mini flour tortillas	12	24	
baby spinach leaves	1 small bag	1 medium bag	
white wine vinegar*	drizzle	drizzle	
smokey aioli	1 medium packet	2 medium packets	
Cheddar cheese	1 medium packet	1 large packet	
tomato salsa	1 medium packet	1 large packet	
light sour cream	1 medium packet	1 large packet	
coriander	1 bag	1 bag	

#### \*Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4408kJ (1054Cal)	711kJ (170Cal)
Protein (g)	54.3g	8.8g
Fat, total (g)	46.8g	7.5g
- saturated (g)	16g	2.6g
Carbohydrate (g)	97.4g	15.7g
- sugars (g)	18.8g	3g
Sodium (mg)	1934mg	312mg

The quantities provided above are averages only.

# Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



#### Cook the corn

- Preheat oven to 200°C/180°C fan-forced.
- Boil the kettle. Half fill a medium saucepan with boiling water and a pinch of salt. Bring to boil.
- Cut corn cob in half.
- Cook corn in the boiling water for 5-6 minutes until tender. Drain and return to saucepan.
  Season and cover to keep warm.



# Get prepped

- Meanwhile, thinly slice capsicum.
- SPICY! This spice blend is hot! Add less if you're sensitive to heat. In a medium bowl, combine beef strips, Mexican fiesta spice blend and a drizzle of olive oil.



# Make the tortilla chips

- Slice half of the **mini flour tortillas** into quarters.
- Spread over the lined oven tray (don't worry if they overlap).
- Drizzle with olive oil and season with salt. Bake until lightly golden and crisp, 8-10 minutes.



# Cook the beef strips

- Meanwhile, in a large frying pan, heat a drizzle of olive oil over high heat.
- When oil is hot, cook beef strips and capsicum, tossing, in batches, until browned and cooked through, 1-2 minutes. Transfer to a plate.

**TIP:** Cooking the meat in batches over high heat helps it stay tender.



## Toss the salad

- In a medium bowl, combine baby spinach leaves, a drizzle of olive oil and white wine vinegar, toss to coat. Season.
- Microwave the remaining mini flour tortillas on a plate in 10 second bursts until warmed through.



# Serve up

- Bring everything to the table.
- Build your own tacos by spreading each taco with smokey aioli. Top with spinach, beef strips, capsicum and Cheddar cheese.
- Serve with corn cob, tortilla chips, **tomato salsa** and **light sour cream**.
- Tear coriander over tacos and corn cob to serve. Enjoy!

