



Mexican Fiesta Beef Tacos & Corn Cob

with Mini Flour Tortillas, Tomato Salsa & Sour Cream

TASTE TOURS

Grab your Meal Kit with this symbol



Corn



Capsicum



Beef Strips



Mexican Fiesta Spice Blend



Mini Flour Tortillas



Baby Spinach Leaves



Smokey Aioli



Cheddar Cheese



Tomato Salsa



Light Sour 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, smoky aioli and cheese (just to name a few), juicy corn is the perfect addition to round out your meal!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

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 · Large frying pan

Ingredients

	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.

1



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.

2



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**.

3



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**.

4



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.*

5



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.

6



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!

We're here to help!

Scan here if you have any questions or concerns



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