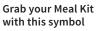


Cheesy Mexican Birria-Style Brisket Tacos with Guacamole, Salsa & Sour Cream

NEXT-LEVEL TACOS

KID FRIENDLY









Sweetcorn



Tex-Mex Spice



Slow-Cooked Beef





Tomato



Smoked Cheddar



Cheese



Mini Flour



Tortillas





Prep in: 25-35 mins Ready in: 50-60 mins

Birria-style tacos are a traditional spicy and savoury Mexican beef stew. We know you're time poor during the week so we've used this inspiration and added our slow-cooked beef brisket to speed up the process. Finish it off with the usual Tex-Mex suspects: a delicious guac, tomato salsa, melty cheese and a dash of sour cream.

Pantry items

Olive Oil

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 baking dish · Oven tray lined with baking paper

Ingredients

9			
	2 People	4 People	
olive oil*	refer to method	refer to method	
sweetcorn	1 tin (125g)	1 tin (300g)	
sweet & savoury glaze	1 medium packet	1 large packet	
Tex-Mex spice blend	1 medium sachet	1 large sachet	
slow-cooked beef brisket	1 small packet	2 small packets OR 1 large packet	
tomato	1	2	
lime	1/2	1	
smoked Cheddar cheese	1 packet (50g)	2 packets (100g)	
avocado	1	2	
mini flour tortillas	6	12	
tomato salsa	1 medium packet	1 large packet	
light sour cream	1 medium packet	1 large packet	
*			

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4011kJ (959Cal)	619kJ (148Cal)
Protein (g)	47.3g	7.3g
Fat, total (g)	55.2g	8.5g
- saturated (g)	20.6g	3.2g
Carbohydrate (g)	61.9g	9.6g
- sugars (g)	18g	2.8g
Sodium (mg)	2064mg	319mg

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.



Start the beef

- Preheat oven to 240°C/220°C fan-forced.
- · Drain sweetcorn.
- · To a medium baking dish, add sweet & savory glaze, Tex-Mex spice blend and slow-cooked beef brisket (plus any packet juices!). Stir to combine.
- · Cover with foil, then roast for 22 minutes.



Finish the beef

- · Remove from oven. Uncover, then turn over beef brisket and add corn.
- · Roast, uncovered, until browned and heated through, 8-10 minutes.



Get prepped

- While the beef is cooking, finely chop tomato.
- · Slice lime into wedges.
- · Grate smoked Cheddar cheese.



Make the guacamole

- Slice **avocado** in half, then scoop out the flesh.
- In a medium bowl, lightly mash avocado with a squeeze of lime juice.
- Stir in tomato and season with salt and pepper.



Assemble the tacos

- When the brisket is ready, shred beef brisket in the baking dish using two forks.
- Arrange mini flour tortillas over a lined oven tray. Divide **beef brisket** and **corn** among tortillas, spooning it onto one half of each tortilla, then top with cheese.
- Fold empty half of each **tortilla** over to enclose filling and press down with spatula. Brush or spray tortillas with a drizzle of olive oil and season.
- Bake tacos until cheese has melted and tortillas are golden, 10-12 minutes.



Serve up

- Bring everything to the table to serve.
- Divide cheesy Mexican birria-style brisket tacos between plates.
- Serve with guacamole, tomato salsa and light sour cream.
- · Serve with remaining lime wedges. Enjoy!

