



Cheesy Mexican Birria-Style Brisket Tacos

with Guacamole, Salsa & Sour Cream

NEXT-LEVEL TACOS

KID FRIENDLY

Grab your Meal Kit with this symbol



Sweetcorn



Sweet & Savoury Glaze



Tex-Mex Spice Blend



Slow-Cooked Beef Brisket



Tomato



Lime



Smoked Cheddar Cheese



Avocado



Mini Flour Tortillas



Tomato Salsa



Light Sour Cream

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

	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	½	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.

1



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**.

2



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**.

3



Get prepped

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

4



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**.

5



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**.

6



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!

We're here to help!

Scan here if you have any questions or concerns



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