



Street-Style BBQ Beef Brisket Tacos

with Smoked Cheddar, Celery Slaw & Pickled Onions

NEXT-LEVEL TACOS

Grab your Meal Kit with this symbol



Smoked Cheddar Cheese



Sweetcorn



Celery



Red Onion



Slow-Cooked Beef Brisket



Tex-Mex Spice Blend



BBQ Sauce



Shredded Cabbage Mix



Baby Spinach Leaves



Garlic Aioli



Mini Flour Tortillas



Coriander

Prep in: 25-35 mins
Ready in: 30-40 mins

You've heard it here first; these tacos taste even better than they look (and they look pretty darn delicious!). BBQ shredded beef brisket pairs swell with a crispy celery slaw, smoked Cheddar and pickled onions. No cutlery needed!

Pantry items

Olive Oil, Sugar, 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

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
smoked Cheddar cheese	1 packet (50g)	2 packets (100g)
sweetcorn	1 tin (125g)	1 tin (300g)
celery	1 medium bag	1 large bag
red onion	1	2
white wine vinegar*	1 tbs	2 tbs
slow-cooked beef brisket	1 small packet	2 small packets OR 1 large packet
Tex-Mex spice blend	1 medium sachet	1 large sachet
BBQ sauce	1 packet	2 packets
shredded cabbage mix	1 medium bag	1 large bag
baby spinach leaves	1 small bag	1 medium bag
garlic aioli	1 medium packet	1 large packet
mini flour tortillas	6	12
coriander	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3806kJ (910Cal)	637kJ (152Cal)
Protein (g)	46.8g	7.8g
Fat, total (g)	50.4g	8.4g
- saturated (g)	15.4g	2.6g
Carbohydrate (g)	63.6g	10.6g
- sugars (g)	22.3g	3.7g
Sodium (mg)	2021mg	338mg

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.



Get prepped

- Grate **smoked Cheddar cheese**.
- Drain **sweetcorn**.
- Thinly slice **celery** and **red onion**.



Assemble the slaw

- Meanwhile, in a second large bowl, combine **shredded cabbage mix**, **baby spinach leaves**, **celery**, **garlic aioli** and a drizzle of **olive oil**. Season.



Pickle the onion

- In a small heatproof bowl, combine **onion**, the **white wine vinegar** and a good pinch of **sugar** and **salt**.
- Microwave **onion** for **30 second** bursts, until softened. Set aside.



Heat the tortillas

- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.



Cook the beef brisket

- In a large bowl, place **slow-cooked beef brisket** including the liquid. Shred **beef** with 2 forks.
- Heat a large frying pan over high heat. Cook shredded **beef brisket** and **corn**, stirring, until heated through and liquid has evaporated, **4-5 minutes**.
- In the **last minute**, add **Tex-Mex spice blend** and cook until fragrant.
- Remove pan from heat then stir through **BBQ sauce**. Season to taste.



Serve up

- Bring everything to the table.
- Build tacos by topping tortillas with celery slaw, BBQ beef brisket, pickled onion and smoked Cheddar cheese.
- Tear over **coriander** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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