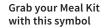


# Street-Style BBQ Beef Brisket Tacos with Smoked Cheddar, Celery Slaw & Pickled Onions

NEXT-LEVEL TACOS









Smoked Cheddar Cheese





Celery



**Red Onion** 



Slow-Cooked Beef



Tex-Mex Spice

Brisket



**BBQ Sauce** 



Shredded Cabbage



**Baby Spinach** 



Garlic Aioli



Mini Flour Tortillas



Coriander



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

9			
	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	

<sup>\*</sup>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**.



## 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.



#### 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.



# 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.



## Heat the tortillas

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



# 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!

