



# 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



Corn Kernels



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
<b>olive oil*</b>	refer to method	refer to method
smoked Cheddar cheese	1 packet (50g)	2 packets (100g)
corn kernels	1 small tin	2 small tins OR 1 large tin
celery	1 medium bag	1 large bag
red onion	1	2
<b>white wine vinegar*</b>	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)	15.5g	2.6g
Carbohydrate (g)	63.8g	10.7g
- sugars (g)	22.6g	3.8g
Sodium (mg)	2004mg	335mg

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](https://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 **corn kernels**.
- 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 kernels**, 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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