



# Classic Mexican Beef Brisket Enchiladas

with Cheddar Cheese, Sour Cream & Tomato Salad

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Carrot



Tomato



Slow-Cooked Beef Brisket



Tex-Mex Spice Blend



Tomato Paste



Mini Flour Tortillas



Cheddar Cheese



Mixed Salad Leaves



Light Sour Cream



Slow-Cooked Beef Brisket

Prep in: 10-20 mins  
Ready in: 30-40 mins

This easy number is guaranteed to put smiles on everyone's dials for dinner. With tasty packages of mildly spiced beef brisket covered in gooey melted cheese and topped with sour cream; what's not to like?

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Brown 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 · Medium or large baking dish

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
carrot	1	2
tomato	1	2
slow-cooked beef brisket	1 small packet	2 small packets OR 1 large packet
Tex-Mex spice blend	1 medium sachet	1 large sachet
tomato paste	1 medium packet	1 large packet
<b>salt*</b>	¼ tsp	½ tsp
<b>water*</b>	⅓ cup	⅔ cup
<b>brown sugar*</b>	1 tsp	2 tsp
mini flour tortillas	6	12
Cheddar cheese	1 medium packet	1 large packet
mixed salad leaves	1 small bag	1 medium bag
<b>white wine vinegar*</b>	drizzle	drizzle
light sour cream	1 medium packet	1 large packet
slow-cooked beef brisket**	1 small packet	2 small packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3059kJ (731Cal)	697kJ (167Cal)
Protein (g)	42.6g	9.7g
Fat, total (g)	36.6g	8.3g
- saturated (g)	16.8g	3.8g
Carbohydrate (g)	55.3g	12.6g
- sugars (g)	15.4g	3.5g
Sodium (mg)	1735mg	395mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4155kJ (993Cal)	706kJ (169Cal)
Protein (g)	70.1g	11.9g
Fat, total (g)	53g	9g
- saturated (g)	23.6g	4g
Carbohydrate (g)	56.8g	9.6g
- sugars (g)	15.7g	2.7g
Sodium (mg)	2230mg	379mg

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.

## We're here to help!

Scan here if you have any questions or concerns



## Get prepped

- Preheat grill to medium-high.
- Grate **carrot**.
- Cut **tomato** into thin wedges.
- Transfer **slow-cooked beef brisket** including the liquid to a bowl and shred with 2 forks.

**Little cooks:** Under adult supervision, older kids can help grate the carrot.

**Custom Recipe:** If you've doubled your slow-cooked beef brisket, prepare beef brisket as above.



## Bake the enchiladas

- Drizzle a baking dish with **olive oil**.
- Lay **mini flour tortillas** on a chopping board. Spoon **beef mixture** down the centre. Roll **tortilla** up tightly and place, seam-side down in the baking dish.
- Repeat with remaining **tortillas** and **beef mixture**, ensuring they fit together snugly in the baking dish.
- Sprinkle with **Cheddar cheese**. Grill **enchiladas** until cheese is melted and golden and tortillas are warmed through, **8-10 minutes**.

**Little cooks:** Take charge of assembling the enchiladas!



## Cook the beef filling

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **carrot**, stirring, until tender, **2-3 minutes**.
- Add **shredded beef** and cook, stirring, until heated through and liquid has evaporated, **4-5 minutes**.
- Reduce heat to medium then add **Tex-Mex spice blend** and **tomato paste** and cook until fragrant, **1 minute**.
- Stir in the **salt**, **water** and **brown sugar**, until slightly thickened, **1-2 minutes**. Remove from heat.

**Custom Recipe:** Cook beef brisket as above.



## Toss the salad & serve up

- In a medium bowl, combine tomato, **mixed salad leaves** and a drizzle of **white wine vinegar** and olive oil. Season.
- Divide classic Mexican beef brisket enchiladas and tomato salad between plates. Top enchiladas with **light sour cream** to serve. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

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