



BBQ Beef Brisket Street-Style Tacos

with Creamy Slaw & Pickled Onions

NEXT-LEVEL TACOS

Grab your meal kit
with this number

23



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



Cheddar Cheese



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!). Smokey shredded beef brisket pairs swell with a crispy celery slaw, Cheddar and pickled onions. No cutlery needed!

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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
sweetcorn	1 medium tin	1 large tin
celery	1 medium packet	1 large packet
red onion	1	2
white wine vinegar*	1 tbs	2 tbs
slow-cooked beef brisket	1 medium packet	2 medium 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 packet	1 large packet
baby spinach leaves	1 small packet	1 medium packet
garlic aioli	1 medium packet	1 large packet
mini flour tortillas	6	12
Cheddar cheese	1 medium packet	1 large packet
coriander	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4039kJ (965Cal)	670kJ (160Cal)
Protein (g)	48.9g	8.1g
Fat, total (g)	51.9g	8.6g
- saturated (g)	16.2g	2.7g
Carbohydrate (g)	71g	11.8g
- sugars (g)	24g	4g
Sodium (mg)	1979mg	328mg
Dietary Fibre (g)	12.8g	2.1g

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

- 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 to taste.



Pickle the onion

- In a small microwave-safe 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**.
- **SPICY!** This is a mild spice blend, but use less if you're sensitive to heat! 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 with **salt** and **pepper**.



Serve up

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

We're here to help!

Scan here if you have any questions or concerns



2024 | CW41

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.com.au/rate