

# Mexican Beef Brisket Burrito Bowl

with Avocado & Sour Cream

FAST & FANCY

Grab your meal kit with this number

22



Lemon



Avocado



Long Chilli (Optional)



Slow-Cooked Beef Brisket



Soffritto Mix



Mexican Fiesta Spice Blend



Passata



Mild Chipotle Sauce



Microwavable Basmati Rice



Light Sour Cream




Cheddar Cheese



Coriander

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

 Eat Me First

This fun, fresh and fast meal is nothing short of fancy. Turn this take away fave into a gourmet dinner delight, because who said a beef brisket naked burrito bowl couldn't be fit for royalty? The flavours are so premium that it deserves a crown!

### Pantry items

Olive Oil, Butter

## 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
<b>olive oil*</b>	refer to method	refer to method
lemon	1	2
avocado	1	2
long chilli  (optional)	½	1
slow-cooked beef brisket	1 medium packet	2 medium packets OR 1 large packet
soffritto mix	1 medium packet	1 large packet
Mexican Fiesta spice blend 	1 medium sachet	1 large sachet
passata	1 packet	2 packets
mild chipotle sauce	1 packet	2 packets
<b>butter*</b>	20g	40g
microwavable basmati rice	1 packet	2 packets
light sour cream	1 medium packet	1 large packet
Cheddar cheese	1 medium packet	1 large packet
coriander	1 packet	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3804kJ (909Cal)	537kJ (128Cal)
Protein (g)	46.3g	6.5g
Fat, total (g)	54.7g	7.7g
- saturated (g)	23.3g	3.3g
Carbohydrate (g)	53.7g	7.6g
- sugars (g)	13.5g	1.9g
Sodium (mg)	1674mg	236mg
Dietary Fibre (g)	15.1g	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](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!

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## Get prepped

- Slice **lemon** into wedges.
- Slice **avocado** in half, then scoop out the flesh.
- Thinly slice **long chilli** (if using).
- In a medium bowl, lightly mash **avocado** with a squeeze of **lime juice**. Season to taste with **salt** and **pepper**.
- In a large bowl, transfer **slow-cooked beef brisket** including the liquid and shred with 2 forks.



## Heat the rice

- Meanwhile, microwave **basmati rice** until steaming, **2 minutes**.



## Cook the beef brisket

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **soffritto mix**, tossing occasionally, until just softened, **2-3 minutes**.
- Add **shredded beef** and cook, stirring, until heated through and liquid has evaporated, **4-5 minutes**.
- **SPICY!** *This spice blend is hot!* Add less if you're sensitive to heat. Stir in **Mexican Fiesta spice blend**, **passata**, **mild chipotle sauce** and the **butter**, then cook until slightly thickened, **1-2 minutes**.



## Serve up

- Divide rice between bowls.
- Top with Mexican beef brisket, avocado and **light sour cream**.
- Sprinkle over **Cheddar cheese**, **chilli** and tear over **coriander**.
- Serve with any remaining lemon wedges. Enjoy

## Rate your recipe

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