



Smokey Beef Brisket Enchiladas

with Cheddar Cheese, Sour Cream & Tomato Salad

AIR FRYER FRIENDLY

KID FRIENDLY

Grab your meal kit with this number

11



Carrot



Tomato



Slow-Cooked Beef Brisket



All-American Spice Blend



Tomato Paste



Mini Flour Tortillas



Cheddar Cheese



Mixed Salad Leaves



Light Sour Cream



Slow-Cooked Beef Brisket



Pork Mince

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

Protein Rich

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?

Pantry items

Olive Oil, Brown Sugar, 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 · Air fryer or baking dish

Ingredients

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

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3409kJ (814Cal)	719kJ (171Cal)
Protein (g)	47.8g	10.1g
Fat, total (g)	40.2g	8.5g
- saturated (g)	19g	4g
Carbohydrate (g)	62g	13.1g
- sugars (g)	16.6g	3.5g
Sodium (mg)	1827mg	386mg
Dietary Fibre (g)	9.9g	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

- 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.



Bake the enchiladas

- Set air fryer to **200°C**. Line base of an air fryer basket with foil. Lay **mini flour tortillas** on a chopping board. Spoon **beef mixture** down the centre.
- Roll **tortillas** up tightly and place, seam-side down, in the air fryer basket. Spray or brush with **olive oil**. Sprinkle with **Cheddar cheese**.
- Cook **enchiladas** (in batches) until cheese had melted and golden, **6-8 minutes**.

TIP: No air fryer? Preheat grill to medium-high. Drizzle a baking dish with olive oil. Prepare enchiladas as above and place, seam-side down, in a baking dish. Sprinkle over cheese and grill until cheese is golden, 8-10 minutes.



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 **All-American 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.



Serve up

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

We're here to help!

Scan here if you have any questions or concerns

2024 | CW47



CUSTOM OPTIONS



DOUBLE SLOW-COOKED BEEF BRISKET

Follow method above, cooking in batches if necessary.



SWAP TO PORK MINCE

Cook with filling, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

