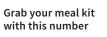


Smokey Beef Brisket Enchiladas with Cheddar Cheese, Sour Cream & Tomato Salad

AIR FRYER FRIENDLY

KID FRIENDLY











Beef Brisket











Tomato Paste







Cheddar Cheese

Mixed Salad Leaves







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



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*	1/4 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
* Dantin / Itama		

^{*}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!









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.

