







Carrot

Sweetcorn





All-American Spice Blend





Tomato Paste

Chicken Stock





Tortillas

Cheddar Cheese



Yoghurt



Greek-Style Yoghurt



Slow-Cooked Beef Brisket

Prep in: 25-35 mins Ready in: 35-45 mins

It's all hands on deck, this recipe is designed to be cooked by grown-ups and kids together! Stack up high a deliciously cheesy and tasty beef concoction that requires some help from our mini chefs. This tortilla tower goldens up in the oven while you and your helpers whip up a speedy salsa. Dig in!

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 · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	1	2
tomato	1	2
carrot	1	2
sweetcorn	1 medium tin	1 large tin
beef mince	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
chicken stock pot	½ packet	1 packet
water*	½ cup	1 cup
mini flour tortillas	6	12
Cheddar cheese	1 large packet	2 large packets
white wine vinegar*	drizzle	drizzle
Greek-style yoghurt	1 medium packet	1 large packet
*Pantry Items		

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2353kJ (562cal)	704kJ (211cal)
Protein (g)	29.1g	8.7g
Fat, total (g)	27.7g	8.3g
- saturated (g)	10.2g	3.1g
Carbohydrate (g)	46.6g	14g
- sugars (g)	16.9g	5.1g
Sodium (mg)	1895mg	567.4mg
Dietary Fibre (g)	6.1g	1.8g

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

- Preheat oven to 220°C/200°C fan-forced.
- Finely chop brown onion.
- Roughly chop tomato.
- · Grate carrot.
- Drain sweetcorn.

Little cooks: Don your goggles and have a go at peeling off the onion's outer layer!



Cook the filling

- · Heat a large frying pan over high heat.
- Cook beef mince (no need for oil!), onion and carrot, breaking up beef with a spoon, until just browned, 3-4 minutes.



Make it saucy

- Reduce heat to medium-high, then add All-American spice blend and tomato paste and cook until fragrant, 1 minute.
- Stir in chicken stock pot (see ingredients) and the water, then simmer until slightly thickened, 1-2 minutes.
- Season with salt and pepper. Divide mixture into equal portions (5 portions for 2 people / 10 portions for 4 people).



Bake the tortilla tower

- Place one mini flour tortilla on a lined oven tray. Top with one portion of the beef filling and spread in an even layer. Sprinkle with some Cheddar cheese (save some for the top!), then top with another tortilla. Add the next portion of beef filling on top, then sprinkle with cheese, followed by another tortilla. Repeat until all tortillas and beef filling has been used up.
- Sprinkle remaining Cheddar cheese over the top. Bake until cheese is melted and golden, 10-12 minutes.

TIP: If you're making for 4 people, build two stacks. Little cooks: Take charge of sprinkling the cheese and stacking the tortillas. Be careful of the beef filling – it's hot!



Make the salsa

- Meanwhile, wash out frying pan, then return to high heat.
- Cook **corn kernels**, tossing, until lightly browned, **4-5 minutes**.
- Transfer to a medium bowl, then add tomato and a drizzle of white wine vinegar and olive oil. Season with salt and pepper.

TIP: Cover the pan with a lid if the kernels are "popping" out.

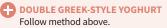
Little cooks: Take the lead by tossing the salsa!

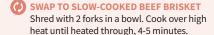


Serve up

- Using a bread knife, cut tortilla tower into wedges (like a cake!) and divide between plates.
- · Top with Greek-style yoghurt.
- · Serve with corn-tomato salsa. Enjoy!







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

