



# Cheesy Mexican Birria-Style Brisket Tacos

with Guacamole, Salsa & Sour Cream

NEXT-LEVEL TACOS

KID FRIENDLY

Grab your meal kit with this number

32



Sweetcorn



Sweet & Savoury Glaze



Tex-Mex Spice Blend



Slow-Cooked Beef Brisket



Tomato



Lime



Avocado



Mini Flour Tortillas



Cheddar Cheese



Tomato Salsa



Light Sour Cream

Prep in: 25-35 mins  
Ready in: 50-60 mins

Birria-style tacos are a traditional spicy and savoury Mexican beef stew. We know you're time poor during the week, so we've used this inspiration and added our slow-cooked beef brisket to speed up the process. Finish it off with the usual Tex-Mex suspects: a delicious guac, tomato salsa, melty cheese and a dash of sour cream.

## Pantry items

Olive Oil



## 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

Medium baking dish · Oven tray lined with baking paper

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
sweetcorn	1 medium tin	1 large tin
sweet & savoury glaze	1 medium packet	1 large packet
Tex-Mex spice blend	½ large sachet	1 large sachet
slow-cooked beef brisket	1 medium packet	2 medium packets OR 1 large packet
tomato	1	2
lime	½	1
avocado	1	2
mini flour tortillas	6	12
Cheddar cheese	1 medium packet	1 large packet
tomato salsa	1 medium packet	1 large packet
light sour cream	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4059kJ (970Cal)	637kJ (152Cal)
Protein (g)	48.9g	7.7g
Fat, total (g)	51.6g	8.1g
- saturated (g)	20.6g	3.2g
Carbohydrate (g)	69.6g	10.9g
- sugars (g)	19.8g	3.1g
Sodium (mg)	2029mg	318mg
Dietary Fibre (g)	16.5g	2.6g

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.

1



## Start the beef

- Preheat oven to **240°C/220°C fan-forced**.
- Drain **sweetcorn**.
- **SPICY!** You may find the spice blend hot. Add less if you're sensitive to heat. To a medium baking dish, add **sweet & savoury glaze**, **Tex-Mex spice blend** (see ingredients) and **slow-cooked beef brisket** (plus any packet juices!). Stir to combine.
- Cover with foil, then roast for **22 minutes**.

4



## Make the guacamole

- Slice **avocado** in half, then scoop out the flesh.
- In a medium bowl, lightly mash **avocado** with a squeeze of **lime juice**.
- Stir in **tomato** and season with **salt** and **pepper**.

**Little cooks:** Take charge by mashing the avo!

2



## Finish the beef

- Remove from oven. Uncover, then turn over **beef** and add **corn**. Roast, uncovered, until browned and heated through, **8-10 minutes**.

5



## Assemble the tacos

- When the brisket is ready, shred in the baking dish using two forks.
- Arrange **mini flour tortillas** over a lined oven tray. Divide **beef brisket** and **corn** between **tortillas**, spooning it onto one half of each **tortilla**, then top with **Cheddar cheese**.
- Fold empty half of each **tortilla** over to enclose filling and press down with spatula. Brush or spray **tortillas** with a drizzle of **olive oil** and season to taste.
- Bake **tacos**, until cheese has melted and tortillas are golden, **10-12 minutes**.

**Little cooks:** Help with sprinkling the cheese!

3



## Get prepped

- While the beef is roasting, finely chop **tomato**.
- Slice **lime** into wedges.

6



## Finish & serve

- Bring everything to the table to serve.
- Divide cheesy Mexican birria-style brisket tacos between plates.
- Serve with guacamole, **tomato salsa**, **light sour cream** and any remaining lime wedges. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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