



No Chop Texan Beef & Deluxe Salad Tacos

with Cheddar Cheese & BBQ Mayo

NEW

KID FRIENDLY

Grab your meal kit with this number

39



Beef Mince



Tex-Mex Spice Blend



Deluxe Salad Mix



Mini Flour Tortillas



BBQ Mayo



Cheddar Cheese



Beef Mince



Diced Bacon

Prep in: 5-15 mins
Ready in: 15-25 mins

Dive into this fuss-free Tex-Mex beef taco delight, loaded with deluxe salad and tasty BBQ mayo. Don't forget the sprinkling of some Cheddar cheese. Add as much or as little as you like, the choice is yours!

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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
beef mince	1 medium packet	2 medium packets OR 1 large packet
Tex-Mex spice blend	½ large sachet	1 large sachet
deluxe salad mix	1 large packet	2 large packets
white wine vinegar*	drizzle	drizzle
mini flour tortillas	6	12
BBQ mayo	2 medium packets	4 medium packets
Cheddar cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3822kJ (913Cal)	846kJ (202Cal)
Protein (g)	43.3g	9.6g
Fat, total (g)	52.9g	11.7g
- saturated (g)	15.1g	3.3g
Carbohydrate (g)	60.5g	13.4g
- sugars (g)	15.8g	3.5g
Sodium (mg)	1825mg	404mg
Dietary Fibre (g)	9.2g	2g

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.

1



Cook the beef

- Heat a large frying pan over medium-high heat.
- Cook **beef mince** (no need for oil!), breaking up with a spoon, until just browned, **3-4 minutes**.
- **SPICY!** You may find the spice blend hot. Add less if you're sensitive to heat. Add **Tex-Mex spice blend** (see ingredients) and cook until fragrant, **1 minute**.
- Remove from heat, then add a splash of **water** and mix to combine. Season to taste.

3



Heat the tortillas

- Microwave **mini flour tortillas** on a plate for **10 seconds** bursts until warmed through.

2



Toss the salad

- In a large bowl, combine **deluxe salad mix** and a drizzle of **white wine vinegar** and **olive oil**. Season with **salt** and **pepper**.

Little cooks: Take the lead by tossing the slaw!

4



Finish & serve

- Build tacos by spreading tortillas with **BBQ mayo**, then top with deluxe salad, Texan beef and **Cheddar cheese** to serve. Enjoy!

Little cooks: Help with sprinkling the cheese!

We're here to help!

Scan here if you have any questions or concerns

2025 | CW01



CUSTOM OPTIONS



DOUBLE BEEF MINCE

Follow method above, cooking in batches if necessary.



ADD DICED BACON

Cook with beef, 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.

