



# Birria-Style Pulled Beef Brisket Tacos

with Corn, Smashed Guac & Herby Salsa

Grab your Meal Kit with this symbol



Passata



Mild Chipotle Sauce



Corn



Capsicum



Avocado



Lemon



Tomato



Parsley



Coriander



Red Onion



Mini Flour Tortillas



Beef Stock Pot



Light Sour Cream



Slow-Cooked Beef Brisket

Prep in: 30-40 mins  
Ready in: 40-50 mins

Birria is a Mexican stew that's traditionally served with tortillas for dunking. Our interpretation involves stuffing roasted beef brisket birria into soft flour tortillas - before adding plenty of moreish toppings. Your only challenge will be to not eat all the tomato-laced guac before serving up!

### Pantry items

Olive Oil, Butter

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

Medium baking dish · Oven tray lined with baking paper · Small saucepan

## Ingredients

|                          | 2 People        | 4 People        |
|--------------------------|-----------------|-----------------|
| <b>olive oil*</b>        | refer to method | refer to method |
| passata                  | ½ box           | 1 box           |
| mild chipotle sauce      | 1 packet        | 2 packets       |
| <b>water*</b>            | ¼ cup           | ½ cup           |
| beef stock pot           | 1 packet (20g)  | 1 packet (40g)  |
| slow-cooked beef brisket | 1 packet (300g) | 1 packet (600g) |
| corn                     | 1 cob           | 2 cobs          |
| capsicum                 | 1               | 2               |
| <b>butter*</b>           | 10g             | 20g             |
| avocado                  | 1               | 2               |
| lemon                    | ½               | 1               |
| tomato                   | 1               | 2               |
| parsley                  | 1 bag           | 1 bag           |
| coriander                | 1 bag           | 1 bag           |
| red onion                | 1               | 2               |
| mini flour tortillas     | 6               | 12              |
| light sour cream         | 1 medium packet | 1 large packet  |

\*Pantry Items

## Nutrition

| Avg Qty          | Per Serving     | Per 100g       |
|------------------|-----------------|----------------|
| Energy (kJ)      | 3990kJ (954Cal) | 499kJ (119Cal) |
| Protein (g)      | 45.9g           | 5.7g           |
| Fat, total (g)   | 49.5g           | 6.2g           |
| - saturated (g)  | 17.3g           | 2.2g           |
| Carbohydrate (g) | 73.7g           | 9.2g           |
| - sugars (g)     | 25.8g           | 3.2g           |
| Sodium (mg)      | 1988mg          | 249mg          |

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



## Roast the beef brisket

- Preheat oven to **240°C/220°C fan-forced**.
- To a baking dish, add **passata** (see ingredients), **mild chipotle sauce**, the **water**, **beef stock pot** and **slow-cooked beef brisket** (including any packet juices!). Stir to combine.
- Cover with foil, then roast for **22 minutes**.
- Remove from oven. Remove foil, then turn **beef** over. Return to oven to roast until browned and heated through, a further **8-10 minutes**.
- Set aside to rest for **5 minutes**.

4



## Make the herby salsa

- Finely chop **parsley** and **coriander**. Thinly slice **red onion**.
- In a small heatproof bowl, combine **onion**, a good squeeze of **lemon juice**, a splash of **water** and a good pinch of **sugar** and **salt**.
- Microwave **onion mixture** in **30 second** bursts until just softened.
- Stir in **parsley** and **coriander**.

2



## Roast the veggies

- While the brisket is roasting, cut **corn** cob in half. Slice **capsicum** into strips.
- Place **corn** and **capsicum** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Roast until tender and slightly charred, **20-25 minutes**.
- Set roasted **capsicum** aside. Transfer roasted **corn** to a plate. Spread the **butter** over **corn**.

5



## Bring it all together

- When the brisket is ready, shred in the baking dish using two forks. Stir in roasted **capsicum**.
- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.

3



## Make the guacamole smash

- While the veggies are roasting, slice **avocado** in half, then scoop out the flesh. Slice **lemon** into wedges. Finely chop **tomato**.
- In a medium bowl, lightly mash **avocado** with a squeeze of **lemon juice** and a drizzle of **olive oil**. Stir in chopped **tomato**. Season to taste.

6



## Serve up

- Bring the birria-style pulled beef brisket, tortillas, corn, smashed guac and herby salsa to the table.
- Fill tortillas with brisket, guac and salsa. Top with **light sour cream**.
- Serve with corn and any remaining lemon wedges. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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