



Mexican Birria-Style Beef Brisket Tacos

with Guacamole, Zingy Cucumber & Tomato Salsa

NEXT-LEVEL TACOS

Grab your Meal Kit with this symbol



Slow-Cooked Beef Brisket



Mexican Fiesta Spice Blend



Onion



Sweetcorn



Onion Chutney



Cucumber



Avocado



Lemon



Mini Flour Tortillas



Shredded Cheddar Cheese



Roasted Tomato Salsa

Prep in: 20-30 mins
Ready in: 45-55 mins

Indulge in the savoury allure of our Mexican birria-style beef brisket tacos, where tender, slow-cooked brisket is seasoned to perfection and baked into warm tortillas. Each bite is a burst of flavour, complemented by creamy guacamole and a bright and zesty salsa.

Pantry items

Olive Oil

Before you start


Wash your hands and any fresh food

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 or large baking dish · Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked beef brisket	1 packet	1 packet
Mexican Fiesta spice blend 	1 medium sachet	1 large sachet
onion	½ (large)	1 (large)
sweetcorn	½ tin	1 tin
onion chutney	1 medium packet	1 large packet
cucumber	1 (medium)	1 (large)
avocado	1 (small)	1 (large)
lemon	½	1
mini flour tortillas	6	12
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
roasted tomato salsa	1 packet (40g)	1 packet (80g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4626kJ (1106Cal)	774kJ (185Cal)
Protein (g)	39.6g	6.6g
Fat, total (g)	75.6g	12.7g
- saturated (g)	29.4g	4.9g
Carbohydrate (g)	60.2g	10.1g
- sugars (g)	15.4g	2.6g
Sodium (mg)	2059mg	345mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns

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1



Bake the brisket

- Preheat oven to **240°C/220°C fan-forced**.
- Place **slow-cooked beef brisket** in a baking dish. Pour liquid from the packaging over **beef**.
- **SPICY!** This spice blend is hot! Add less if you're sensitive to heat. Sprinkle over **Mexican Fiesta spice blend** and add a splash of water. Cover tightly with foil and bake for **12 minutes**.
- Turn **beef**, then re-cover with foil and bake until heated through and liquid has slightly reduced, a further **12 minutes**.

4



Finish the beef

- When the brisket is ready, shred in the baking dish using two forks. Add **onion** and **corn** mixture, then stir to combine.

2



Caramelize the onion & corn

- While the brisket is baking, thinly slice **onion** (see ingredients). Drain **sweetcorn** (see ingredients).
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **corn** and **onion** until tender, **4-5 minutes**.
- Remove pan from heat, add **onion chutney** and stir to combine.

5



Assemble the tacos

- Arrange **mini flour tortillas** on a lined oven tray. Divide **beef brisket** among **tortillas**, spooning it onto one half of each **tortilla**, then top with **shredded 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.
- Bake **tacos** until cheese has melted and tortillas are golden, **8-10 minutes**

3



Make the guacamole

- Meanwhile, finely chop **cucumber**. Slice **avocado** in half, then scoop out the flesh. Slice **lemon** (see ingredients) into wedges.
- In a medium bowl, lightly mash **avocado** with a squeeze of **lemon juice** and a drizzle of **olive oil**. Season to taste.
- In a second medium bowl, combine **cucumber**, a squeeze of **lemon juice** and a drizzle of **olive oil**. Season to taste.

6



Serve up

- Bring everything to the table to serve.
- Divide cheesy Mexican birria-style beef brisket tacos between plates.
- Serve with zingy cucumber salad, guacamole and **roasted tomato salsa**.
- Serve with remaining lemon wedges. Enjoy!

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