



Mexican-Style Street Food Kit

with Beef Birria-Style Tacos, Bacon Nachos & Esquites-Style Corn Salad

Grab your Meal Kit with this symbol



Onion



Fresh Chilli (Optional)



Garlic



Tomato



Lime



Spring Onion



Carrot



Sweetcorn



Beef Mince



Mexican Fiesta Spice Blend



Tomato Paste



Mini Flour Tortillas



Shredded Cheddar Cheese



Diced Bacon



Corn Chips



Mayonnaise



Coriander



Sour Cream



Roasted Tomato Salsa

Prep in: 20 mins
Ready in: 45 mins

Transport yourself to the vibrant streets of Mexico with our Mexican-style street food kit! Dive into indulgence with cheesy bacon nachos and saucy beef birria-style tacos, perfect for a flavourful fiesta at home.

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Wash your hands and any fresh food.

You will need

Large frying pan · Oven tray lined with baking paper ·

Medium or Large baking dish

Ingredients

	4-6 People
olive oil*	refer to method
onion	½
fresh chilli 🌶️ (optional)	1
garlic	2 cloves
white wine vinegar*	¼ cup
tomato	1
lime	1
spring onion	1 stem
carrot	1
sweetcorn	1 large tin
beef mince	1 packet
Mexican Fiesta spice blend 🌶️	1 sachet
tomato paste	1 packet
water*	¼ cup
mini flour tortillas	6
shredded Cheddar cheese	1 large packet
diced bacon	1 packet
corn chips	1 large packet
mayonnaise	1 medium packet
coriander	1 bag
sour cream	1 medium packet
roasted tomato salsa	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2997kJ (716Cal)	794kJ (189Cal)
Protein (g)	28.8g	7.6g
Fat, total (g)	45.7g	12.1g
- saturated (g)	17.2g	4.6g
Carbohydrate (g)	44.6g	11.8g
- sugars (g)	11.8g	3.1g
Sodium (mg)	1200mg	318mg
Dietary Fibre (g)	8g	2.1g

The quantities provided above are averages only.

Allergens

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

Visit [hellofresh.com.nz/foodinfo](https://www.hellofresh.com.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



1



Get prepped

- Preheat oven to **240°C/220°C fan-forced**.
- Thinly slice **onion** (see ingredients) and **fresh chilli** (if using). Finely chop **garlic**.
- In a small bowl, combine the **white wine vinegar** and a good pinch of **sugar** and **salt**.
- Scrunch sliced **onion** in your hands, then add to **pickling liquid**. Add enough **water** to just cover **onion**. Set aside.
- Roughly chop **tomato**. Slice **lime** into wedges. Thinly slice **spring onion**. Grate **carrot**. Drain **sweetcorn**.

4



Make the nachos

- Meanwhile, wipe out frying pan and return to medium-high heat with a drizzle of **olive oil**.
- Cook **diced bacon** breaking up with a spoon, until golden, **6-7 minutes**.
- In a baking dish, place **corn chips**. Sprinkle over cooked **bacon** and remaining **Cheddar cheese**.
- Bake nachos, until cheese is melted, **3-5 minutes**.

2



Start the tacos

- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- **SPICY!** *This spice blend is hot! Add less if you're sensitive to heat.* Cook **beef mince** and **carrot**, breaking up mince with a spoon, until just browned, **4-5 minutes**. Add **Mexican Fiesta spice blend** and **tomato paste**, and cook until fragrant, **1-2 minutes**.
- Remove from heat, then add the **water**, stirring until combined. Season with **salt** and **pepper**.

5



Char the corn

- Wipe out frying pan and return to high heat.
- Cook **sweetcorn** until lightly browned, **4-5 minutes**.
- In the **last minute** of cook time, add **garlic** and a drizzle of **olive oil** and cook until fragrant.
- Transfer to a medium bowl, allow to slightly cool. Add **spring onion**, **chilli**, **mayonnaise** and a squeeze of **lime juice**. Season to taste.

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

3



Finish the tacos

- Arrange **mini flour tortillas** on a lined oven tray. Divide **beef mixture** among **tortillas**, spooning it onto one half of each **tortilla**, then top with half the **shredded Cheddar cheese**.
- Fold empty half of each **tortilla** over to enclose filling and press down with a spatula. Brush or spray **tortillas** with a drizzle of **olive oil** and season.
- Bake **tacos** until cheese has melted and tortillas are golden, **10-12 minutes**. Spoon any overflowing **beef filling** and **cheese** back into tacos.

6



Serve up

- Drain pickled onion. In a medium bowl, combine tomato, pickled onion, torn **coriander**, a squeeze of lime juice and a drizzle of olive oil. Season to taste.
- Bring everything to the table. Serve beef birria-style tacos, bacon nachos and esquites-style corn salad with some **sour cream**, fresh tomato salsa, **roasted tomato salsa** and any remaining lime wedges. Enjoy!

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