



Loaded Beef Brisket Tacos

with Pineapple Salsa, Zesty Avocado & Creamy Slaw

AL FRESCO

Grab your Meal Kit with this symbol



All-American Spice Blend



Avocado



Lemon



Pineapple Slices



Fresh Chilli (Optional)



Garlic Aioli



Mini Flour Tortillas



Coriander



Slow-Cooked Beef Brisket



Slaw Mix



Shredded Cheddar Cheese

Prep in: 20-30 mins
Ready in: 30-40 mins

Embrace the balmy summer days and nights while you dine outdoors with our delicious Al Fresco recipes. These satisfying share-style meals are packed with fresh and seasonal ingredients, perfect for entertaining. Tacos can be customised to fit the entire family's tastes, from beef brisket to avocado and pineapple.

Pantry items

Olive Oil

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 or large baking dish · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked beef brisket	1 packet	1 packet
All-American spice blend	1 sachet	1 sachet
avocado	1	2
lemon	½	1
pineapple slices	1 tin	2 tins
fresh chilli  (optional)	½	1
slaw mix	1 bag (150g)	1 bag (300g)
garlic aioli	1 medium sachet	1 large sachet
mini flour tortillas	6	12
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
coriander	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5288kJ (1264Cal)	881kJ (211Cal)
Protein (g)	38.9g	6.5g
Fat, total (g)	95.8g	16g
- saturated (g)	32.7g	5.4g
Carbohydrate (g)	62.9g	10.5g
- sugars (g)	21.8g	3.6g
Sodium (mg)	2017mg	336mg

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.

1



Bake the beef brisket

- Preheat oven to **240°C/220°C fan-forced**. Place **slow-cooked beef brisket** and **All-American spice blend** in a baking dish and turn to coat. Pour over **liquid** from the **beef** packaging.
- 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**.
- When beef is done, using two forks pull apart the **beef** to break up.

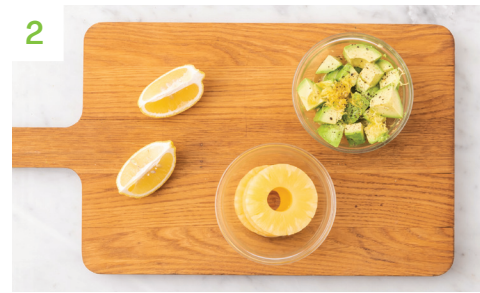
4



Toss the slaw

- In a third medium bowl, combine **slaw mix**, **garlic aioli** and a squeeze of **lemon juice**. Season and set aside.

2



Get prepped

- Meanwhile, slice **avocado** in half, scoop out flesh and roughly chop. Zest **lemon** to get a pinch, then slice into wedges.
- In a medium bowl, combine **avocado**, **lemon zest**, a squeeze of **lemon juice**, a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Set aside.
- Drain **pineapple slices**.

5



Heat the tortillas

- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.

3



Make the pineapple salsa

- Heat a large frying pan over high heat. Cook **pineapple slices** until lightly charred, **2-3 minutes** each side. Transfer to a plate.
- Thinly slice **fresh chilli** (if using). Finely chop charred **pineapple**.
- In a second medium bowl, combine charred **pineapple**, **chilli** and a squeeze of **lemon juice**. Season and set aside.

6



Serve up

- Bring everything to table to serve.
- Fill tortillas with creamy slaw, beef brisket, zesty avocado and pineapple salsa.
- Sprinkle over **shredded Cheddar cheese** and tear over **coriander** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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