



Mexican Beef Wraps

with Cheddar Cheese & Sour Cream

Grab your Meal Kit with this symbol



Beef Mince



Tomato Paste



Mexican Fiesta Spice Blend



Tomato



Sour Cream



Classic Wraps



Shredded Cheddar Cheese



Baby Spinach Leaves

Hands-on: 10 mins
Ready in: 15 mins

There's nothing better than a good meal that's ready in 15 minutes. Seriously, what could be better than a warm wrap stuffed with all kinds of delicious fillings? Ours boasts spiced Mexican beef, tomato, baby spinach. All topped with a sprinkling of Cheddar for a lunchtime fiesta.

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

Large frying pan

Ingredients

	2 People
olive oil*	refer to method
beef mince	1 packet
tomato paste	1 packet
Mexican Fiesta spice blend	1 sachet
tomato	2
sour cream	1 medium packet
classic wraps	4
shredded Cheddar cheese	1 packet (50g)
baby spinach leaves	1 bag (30g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4369kJ (1044Cal)	779kJ (186Cal)
Protein (g)	54g	9.6g
Fat, total (g)	44.4g	7.9g
- saturated (g)	23.9g	4.3g
Carbohydrate (g)	98.9g	17.6g
- sugars (g)	17.9g	3.2g
Sodium (mg)	2508mg	447mg

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.

1



Cook the beef mince

In a large frying pan, heat a drizzle of **olive oil** over a high heat. Cook the **beef mince**, breaking up with a spoon, until browned, **4 minutes**.

2



Add the flavour

SPICY! The spice blend is hot, use less if you're sensitive to heat. Add the **tomato paste** and **Mexican Fiesta spice blend** to the **beef** and cook until fragrant, **1 minute**. Remove from the heat, season with **salt** and **pepper** and set aside to cool.

3



Pack it up

When you're ready to pack your lunch, roughly chop the **tomato**. Spread the **sour cream** over the **classic wraps** (see ingredients). Sprinkle with the **shredded Cheddar cheese**. Divide the **tomato**, **baby spinach leaves** and **Mexican beef** between wraps. Tuck in the ends and roll into burritos. Wrap in foil or plastic wrap and refrigerate.

4



Serve up

At lunch, remove the wrapping and reheat the Mexican beef wraps in a sandwich press or in **30 second** bursts in the microwave until piping hot.

Enjoy!