



BRAISED BIRRIA-STYLE BEEF TACOS

with Potatoes, Cilantro, Lime, Sour Cream & Radishes

INGREDIENTS

4 PERSON | 8 PERSON



2 | 4
Onions



¼ oz | ½ oz
Cilantro



12 oz | 24 oz
Potatoes*



16 oz | 32 oz
Stew Beef



1 TBSP | 2 TBSP
Flour
Contains: Wheat



1 TBSP | 2 TBSP
Mexican Spice Blend



1 TBSP | 2 TBSP
Fajita Spice Blend



2 | 4
Pho Stock Concentrates



2 | 4
Chicken Stock Concentrates



3 | 6
Radishes



1 | 2
Lime



12 | 24
Flour Tortillas
Contains: Soy, Wheat



4½ TBSP | 9 TBSP
Sour Cream
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

HELLO

BIRRIA

Slow-cooked meat served with its rich braising broth for dipping your tacos



FAMILY DINNER

Bring the gang together over a wholesome meal everyone will love.

PREP: 15 MIN | COOK: 65 MIN | CALORIES: 610



IN FULL BLOOM

In Step 3, you'll cook the spices in the pot for a minute before adding liquid (called "blooming"); this helps bring out their full flavors.

BUST OUT

- Small bowl
- Paper towels
- Large pot
- Slotted spoon
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp** | **2 tsp**)
- Sugar (**½ tsp** | **1 tsp**)

MORE IS MORE

If you're on a 6-person plan you will have enough ingredients to make 12 servings. Simply triple the amounts in the recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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1 START PREP

- **Wash and dry produce.**
- Pick and separate **cilantro leaves** from **stems**; roughly chop stems and leaves.
- Halve, peel, and dice **onions** into ¼-inch pieces. Reserve 2 TBSP diced onion (**¼ cup for 8 servings**) in a small bowl; add enough **cold water to cover** and set aside to soak until ready to serve (**this removes the raw bite from onion**). Dice **potatoes** into 1-inch pieces.



4 FINISH PREP

- While birria cooks, trim and halve **radishes**; thinly slice into half-moons. Quarter **lime**, then halve each wedge lengthwise (**you'll have 8 wedges for 4 servings; 16 wedges for 8**).



2 START BIRRIA

- Open package of **beef*** and drain off any excess liquid.
- Heat a **large drizzle of oil** in a large, heavy-bottomed pot over medium-high heat. Add beef, **cilantro stems**, and **remaining onions**; season with **salt** and **pepper**. Cook, stirring occasionally, until beef begins to brown and onions begin to soften, 4-5 minutes.



5 WARM TORTILLAS

- Wrap **tortillas** in damp paper towels. Microwave until warm and pliable, 30 seconds.



3 FINISH BIRRIA

- Sprinkle **flour**, **Mexican Spice Blend**, and **Fajita Spice Blend** over **beef**. Cook, stirring, until spices are lightly toasted and fragrant, 30-60 seconds.
- Add **potatoes**, **pho stock concentrates**, **chicken stock concentrates**, **2 cups water**, and **½ tsp sugar (4 cups water and 1 tsp sugar for 8 servings)**; stir to combine.
- Bring to a boil, then cover and reduce heat to medium low. Cook, stirring halfway through, until potatoes are tender and beef is cooked through, 35-40 minutes (**40-45 minutes for 8**).



6 FINISH & SERVE

- Using a slotted spoon, carefully transfer **beef and potatoes** to a large serving bowl. Carefully transfer **broth** to a medium serving bowl (**use a second large bowl for 8 servings**).
- Serve **tortillas**, beef and potatoes, broth, **cilantro leaves**, **radishes**, **lime wedges**, **sour cream**, and **reserved onion (draining first)** family style and let everyone build their own tacos!
TIP: Dip your tacos in the broth or spoon atop tacos.

*Beef is fully cooked when internal temperature reaches 145°.