



Birria-Style Cheesy Beef Tacos

with Consommé Dipper

20-min

Spicy



Shredded Beef



Flour Tortillas



Spring Mix



Baby Tomatoes



Lime



Mozzarella Cheese, shredded



Tomato Sauce Base



Mexican Seasoning



Beef Broth Concentrate



Chipotle Sauce

HELLO SHREDDED BEEF

Slow-cooked flavours in a fraction of the time!

Start here

Before starting, wash and dry all produce.

Bust out

Baking sheet, medium bowl, measuring spoons, tongs, medium pot, large bowl, measuring cups, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Shredded Beef	250 g	500 g
Flour Tortillas	6	12
Spring Mix	56 g	113 g
Baby Tomatoes	113 g	227 g
Lime	1	2
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Tomato Sauce Base	2 tbsp	4 tbsp
Mexican Seasoning	2 tbsp	4 tbsp
Beef Broth Concentrate	1	2
Chipotle Sauce 🌶️	4 tbsp	8 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Make consommé

Heat a medium pot over medium heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **tomato sauce base** and **Mexican Seasoning**. Cook, stirring often, until fragrant, 1 min. Whisk in **1 cup water** (dbl for 4 ppl) and **broth concentrate**. Bring to a boil over high. Once boiling, reduce heat to medium. Cook, whisking occasionally, until **consommé** thickens slightly, 2-3 min. Reduce heat to low, then cover to keep warm.



Cook tacos

Heat the same pan (from step 2) over medium. (**TIP:** For 4 ppl, heat 2 pans to cook more tacos at the same time!) When hot, add **3 tacos**. Cook until golden brown, 1-2 min per side. Repeat with **remaining tacos**.



Cook beef

Meanwhile, heat a large non-stick pan over medium-high heat. When hot, crumble **shredded beef** into the dry pan. Cook, breaking up **beef** into smaller shreds, until golden-brown and warmed through, 2-3 min. ****** Remove the pan from heat, then transfer **beef** to a medium bowl. Stir in **chipotle sauce** and **¼ cup consommé** (dbl for 4 ppl). Carefully wipe the pan clean.



Prep and make salad

Meanwhile, halve **tomatoes**, if desired. Juice **half the lime**. Cut **remaining lime** into wedges. Add **lime juice**, **½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **spring mix** and **tomatoes**, then toss to combine.



Assemble tacos

Using tongs, dunk **1 tortilla** into **consommé** to coat both sides. Let **any excess consommé** drip back into the pot. Place **tortilla** on a large tray or unlined baking sheet (use 2 trays or baking sheets for 4 ppl). Repeat with **remaining tortillas**. Sprinkle **cheese** evenly over **tortillas**. Spread **beef** evenly over **cheese**. Fold **tortillas** in half to enclose **filling**.



Finish and serve

Divide **tacos** and **salad** between plates. Squeeze a **lime wedge** over top, if desired. Serve **consommé** in small bowls alongside for dipping.

Dinner Solved!