



# Smoky Lamb Tacos

with Feta and Lime-Dressed Cabbage

Discovery

Spicy

Quick

25 Minutes



Ground Lamb



Flour Tortillas



Chipotle Sauce



Mexican Seasoning



Feta Cheese, crumbled



White Wine Vinegar



Garlic, cloves



Yellow Onion



Red Cabbage, shredded



Lime



Sour Cream

### HELLO FETA CHEESE

*This Greek cheese is aged in brine, giving it a salty kick!*

## Start here

Before starting, wash and dry all produce.

### Bust out

Medium bowl, measuring spoons, strainer, zester, large bowl, small pot, small bowl, whisk, large non-stick pan, paper towels

### Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Flour Tortillas	6	12
Chipotle Sauce 🌶️	4 tbsp	8 tbsp
Mexican Seasoning	2 tbsp	4 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
White Wine Vinegar	1 tbsp	2 tbsp
Garlic, cloves	2	4
Yellow Onion	113 g	226 g
Red Cabbage, shredded	113 g	227 g
Lime	1	2
Sour Cream	3 tbsp	6 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°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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### Pickle onions

- Peel, then cut **onion** into ¼-inch slices.
- Add **onions, vinegar, 2 tbsp water** and **½ tsp sugar** (dbl both for 4 ppl) to a small pot. Season with **salt**.
- Bring to a simmer over medium-high heat. Cook, stirring often, until **onions** soften, 1-2 min.
- Remove the pot from heat. Transfer **onions, including liquid**, to a medium bowl. Place in the fridge to cool.

4



### Cook lamb filling

- Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **lamb**. Cook, breaking up **lamb** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Carefully drain and discard excess fat. Add **Mexican Seasoning, garlic** and **chipotle sauce**.
- Cook, stirring often, until fragrant, 1-2 min.

2



### Prep

- Meanwhile, zest, then juice **half the lime** (whole lime for 4 ppl). Cut **remaining lime** into wedges.
- Peel, then mince or grate **garlic**.
- Add **sour cream, ½ tsp lime zest** and **half the lime juice** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.

5



### Warm tortillas

- Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)

3



### Dress cabbage

- Add **remaining lime juice, 1 tbsp oil** and **½ tsp sugar** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **cabbage**, then toss to coat. Set aside.

6



### Finish and serve

- Drain **pickled onions** and discard liquid.
- Divide **tortillas** between plates.
- Top with **slaw, lamb filling, pickled onions** and **feta**.
- Spoon **lime sour cream** over top. Squeeze a **lime wedge** over top, if desired.

### Dinner Solved!