



Chipotle Barbacoa Tacos

with Quick-Pickled Onions and Salad

20-min

Optional Spice



Shredded Beef



Flour Tortillas, 6-inch



Sweet Bell Pepper



Mexican Seasoning



Red Wine Vinegar



Chipotle Powder



Onion, sliced



Spring Mix



Sour Cream



Cilantro

HELLO SHREDDED BEEF

Slow-cooked seasoned shredded beef makes for an easy barbacoa-style taco dinner!

Start here

Before starting, wash and dry all produce.

Heat Guide for Steps 2 and 3 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-Spicy: 1 tsp

Bust out

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

Ingredients

	2 Person	4 Person
Shredded Beef	250 g	500 g
Flour Tortillas, 6-inch	6	12
Sweet Bell Pepper	160 g	320 g
Mexican Seasoning	1 tbsp	2 tbsp
Red Wine Vinegar	2 tbsp	4 tbsp
Chipotle Powder 🌶️	1 tsp	2 tsp
Onion, sliced	56 g	113 g
Spring Mix	56 g	113 g
Sour Cream	6 tbsp	12 tbsp
Cilantro	7 g	14 g
Sugar*	2 tsp	4 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 our meal kit labels for the most current allergen information.

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

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Pickle onions

Add **onions**, **vinegar**, **2 tbsp water** and **2 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 **sugar** dissolves, 1-2 min. Remove pot from heat. Transfer **onions**, including **liquid**, to a medium bowl. Set aside in the fridge to cool.



Warm tortillas

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



Prep

While **onions** cool, core, then cut **pepper** into ¼-inch slices. Roughly chop **cilantro**. Stir together **sour cream** with ¼ tsp **Chipotle Powder** in a small bowl. (**NOTE:** Reference heat guide.) Season with **salt** and **pepper**. Set aside.



Make salad

Whisk together **1 tbsp pickling liquid** from the fridge and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **spring mix** and **half the cilantro**. Season with **salt** and **pepper**, then toss to combine.



Make beef filling

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **peppers**. Cook, stirring occasionally, until tender-crisp, 3-4 min. Add **beef**, **Mexican Seasoning**, **½ cup water** (dbl for 4 ppl) and **¼ tsp Chipotle Powder**. (**NOTE:** Reference heat guide.) Cook, breaking up **beef** with a spoon, until fragrant and heated through, 4-5 min.**



Finish and serve

Drain the **pickled onions** and discard liquid. Divide **tortillas** between plates. Top with **beef filling** and **pickled onions**. Spoon over **chipotle sour cream** and sprinkle **remaining cilantro** over top. Serve **salad** on the side.

Dinner Solved!