



Chipotle Barbacoa Tacos

with Quick-Pickled Onions and Salad

20-min

Optional Spice



Shredded Beef



Flour Tortillas



Sweet Bell Pepper



Mexican Seasoning



Red Wine Vinegar



Chipotle Powder



Onion, sliced



Spring Mix



Sour Cream



Cilantro

HELLO SHREDDED BEEF

Slow-cooked flavours in a fraction of the time!

Start here

Before starting, wash and dry all produce.

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

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

Bust out

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

Ingredients

	2 Person	4 Person
Shredded Beef	250 g	500 g
Flour Tortillas	6	12
Sweet Bell Pepper	160 g	320 g
Mexican Seasoning	1 tbsp	2 tbsp
Red Wine Vinegar	2 tbsp	4 tbsp
Chipotle Powder 🌶️	½ tsp	1 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 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

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

Facebook Instagram Twitter Pinterest @HelloFreshCA



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 the pot from heat. Transfer **onions**, including **pickling liquid**, to a medium bowl. Place in the fridge to cool.



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!)



Prep

Meanwhile, core, then cut **pepper** into ¼-inch slices. Roughly chop **cilantro**. Add **sour cream** and **¼ tsp chipotle powder** to a small bowl. (**NOTE:** Reference heat guide.) Season with **salt** and **pepper**, then stir to combine. Set aside.



Make salad

Whisk together **1 tbsp pickling liquid** 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** into smaller shreds, until fragrant and heated through, 4-5 min. **



Finish and serve

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

Dinner Solved!