



Oaxacan-Inspired Beef Tacos

with Feta Crema and Pineapple-Jalapeño Slaw

20-min

Spicy



Shredded Beef



Enchilada Spice Blend



Flour Tortillas, 6-inch



Feta Cheese, crumbled



Lime



Sour Cream



Coleslaw Cabbage Mix



Tomato Salsa



Cilantro



Pineapple, spears



Jalapeño



Tomato Sauce Base

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 3 (dbl for 4 ppl):

- Mild: ½ tbsp
- Medium: 1 tbsp
- Spicy: 1 ½ tbsp
- Extra-spicy: 2 tbsp

Bust out

Measuring spoons, zester, large bowl, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Shredded Beef	250 g	500 g
Enchilada Spice Blend	1 tbsp	2 tbsp
Flour Tortillas, 6-inch	6	12
Feta Cheese, crumbled	¼ cup	½ cup
Lime	1	2
Sour Cream	6 tbsp	12 tbsp
Coleslaw Cabbage Mix	170 g	340 g
Tomato Salsa	½ cup	1 cup
Cilantro	7 g	14 g
Pineapple, spears	95 g	190 g
Jalapeño 🌶️	1	2
Tomato Sauce Base	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ 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.

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1 Prep

Roughly chop **cilantro**. Zest, then juice **lime**. Cut **pineapple** into ¼-inch pieces. Core, then finely chop **jalapeño**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!)



4 Make feta crema

Add **lime zest**, **sour cream**, **remaining lime juice**, **half the feta** and **1 ½ tbsp water** (dbl for 4 pl) to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.



2 Cook beef

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then crumble **shredded beef** into the pan. Cook, breaking up **beef** into smaller shreds, 1-2 min. Sprinkle **Enchilada Spice Blend** over top. Cook, stirring often, until fragrant, 30 sec. Add **salsa**, **tomato sauce base** and **3 tbsp water** (dbl for 4 ppl). Season with **salt** and **pepper**, to taste. Bring to a simmer. Once simmering, reduce heat to medium. Cook, stirring often, until **mixture** thickens slightly, 1-2 min. **** (TIP:** Stir in 1-2 tbsp water if mixture is too dry.) Remove the pan from heat.



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 Make pineapple-jalapeño slaw

Add **pineapple**, **coleslaw**, **half the cilantro**, **1 tbsp lime juice**, **¼ tsp sugar** (dbl both for 4 ppl) and **2 tbsp jalapeños** to a large bowl. (**NOTE:** Reference heat guide.) Season with **salt** and **pepper**, to taste, then stir to combine.



6 Finish and serve

Divide **beef mixture** between **tortillas**. Top with **pineapple-jalapeño coleslaw**, then dollop **feta crema** over top. Sprinkle with **remaining cilantro**, **remaining feta** and any **remaining jalapeños**, if desired.

Dinner Solved!