



Oaxacan-Inspired Beef Tacos

with Feta Crema and Pineapple-Jalapeño Slaw

20-min

Spicy



Shredded Beef



Enchilada Spice Blend



Flour Tortillas



Feta Cheese, crumbled



Lime



Sour Cream



Coleslaw Cabbage Mix



Tomato Salsa



Cilantro



Pineapple



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	12
Feta Cheese, crumbled	¼ cup	½ cup
Lime	1	2
Sour Cream	3 tbsp	6 tbsp
Coleslaw Cabbage Mix	170 g	340 g
Tomato Salsa	½ cup	1 cup
Cilantro	7 g	7 g
Pineapple	95 g	190 g
Jalapeño 🌶️	1	2
Tomato Sauce Base	2 tbsp	4 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.

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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!)



Make feta crema

Add **lime zest**, **sour cream**, **half the feta**, **a pinch of sugar**, **½ tsp lime juice** and **2 tsp water** (dbl all for 4 ppl) to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.



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**, **¼ tsp sugar** and **3 tbsp water** (dbl both for 4 ppl). Season with **salt** and **pepper**. Bring to a simmer. Once simmering, reduce heat to medium. Cook, stirring often, until **mixture** thickens slightly and **beef** is warmed through, 1-2 min.** (**TIP:** Stir in 1-2 tbsp water if mixture is too dry!) Remove the pan from heat.



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!)



Make pineapple-jalapeño slaw

Add **pineapple**, **coleslaw cabbage mix**, **half the cilantro**, **1 tbsp lime juice**, **½ tbsp oil** and **¼ tsp sugar** (dbl all 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.



Finish and serve

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

Dinner Solved!