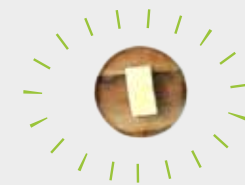




MEXICAN BEEF TACOS

with Zesty Lime Yoghurt



Cook beef in browned butter



Taco Spice Blend



Diced Beef



Baby Spinach Leaves



Roma Tomato



Carrot



Cheddar Cheese



Coriander



Lime



Greek Yoghurt



Mini Tortillas

Pantry Staples



Olive Oil



Butter



Hands-on: **20** mins
Ready in: **25** mins

Now, don't misunderstand us here – these are spiced beef tacos, and opposed to spicy. Just because there isn't a load of chilli here doesn't mean these tacos aren't super tasty. But feel free to add your own hot sauce if you're a heat seeker!

BEFORE YOU START

You will need: **two medium bowls, chef's knife, chopping board, grater, large frying pan** and **wooden spoon**. Let's start cooking the **Mexican Beef Tacos with Zesty Lime Yoghurt**



1 MARINATE THE BEEF

In a medium bowl, combine **1/2** the **olive oil** with the **taco spice blend** and **diced beef**. Season with **salt** and **pepper** and toss to coat. Set aside to marinate.



2 GET PREPPED

Roughly chop the **baby spinach leaves**. Dice the **roma tomato**. Grate the **carrot**. Grate the **Cheddar cheese**. Roughly chop the **coriander** leaves.



3 MAKE THE ZESTY LIME YOGHURT

Juice the **lime** and combine with the **Greek yoghurt** and **remaining olive oil** in a second medium bowl. Season to taste with **salt** and **pepper** and stir to combine.



4 COOK THE MEXICAN BEEF

Heat the **butter** in a large frying pan over a high heat for **1-2 minutes**, or until melted and darkened in colour. Add the **diced beef** and cook for **1-2 minutes**, or until just browned.

Cooking the beef in browned butter helps it cook quickly whilst remaining tender in the middle.



5 HEAT THE MINI TORTILLAS

Meanwhile, heat the **mini tortillas** in a microwave or sandwich press for a **few seconds** until warmed through (if using the microwave, place tortillas on a plate first).



6 SERVE UP

Top each mini tortilla with some chopped baby spinach leaves and the Mexican beef. Spoon over some tomato, carrot, Cheddar cheese and a drizzle of the zesty lime yoghurt. Sprinkle over the coriander.

ENJOY!

4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	1 tbs
taco spice blend	1 sachet (1 tbs)
diced beef	1 packet
baby spinach leaves ☑	½ bag
roma tomato	1
carrot	1
Cheddar cheese	100 g (100g)
coriander	1 bunch
lime	1
Greek yoghurt	1 tub (100g)
butter*	2 tbs
mini tortillas	12

*Pantry Items | ☑ Ingredient features in another recipe

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3080kJ (735Cal)	707kJ (169Cal)
Protein (g)	49.3g	11.3g
Fat, total (g)	36.4g	8.4g
- saturated (g)	14.9g	3.4g
Carbohydrate (g)	48.6g	11.2g
- sugars (g)	6.7g	1.5g
Sodium (mg)	686mg	158mg

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