



# Chipotle Beef Tacos

with carrot slaw and roasted pepper

Quick Cook 20 – 25 mins • Spicy

18



Beef Mince



Aioli



Chipotle Paste



Mexican Style Spice Mix



Tortilla



Carrot



Bell Pepper



Red Wine Vinegar



Salad Leaves

Pantry Items: Salt, Pepper, Oil



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## Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

## Cooking tools you will need

Baking sheet with baking paper, grater

## Ingredients

	2P	4P
Beef Mince	240 g	480 g
Aioli	1 sachet	2 sachets
Chipotle Paste	2 sachets	4 sachets
Mexican Style Spice Mix	2 sachets	4 sachets
Tortilla	8 units	16 units
Carrot	1 unit	2 units
Bell Pepper	1 unit	2 units
Red Wine Vinegar	1 sachet	2 sachets
Salad Leaves	120 g	240 g

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredients</b>	<b>507.5 g</b>	<b>100 g</b>
Energy (kJ/kcal)	3718 kJ/ 889 kcal	733 kJ/ 175 kcal
Fat (g)	51.2 g	10.1 g
Sat. Fat (g)	15.5 g	3.1 g
Carbohydrate (g)	71.9 g	14.2 g
Sugars (g)	17.4 g	3.4 g
Protein (g)	36 g	7.1 g
Salt (g)	3.5 g	0.7 g

*Nutrition for uncooked ingredients based on 2 person recipe.*

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients.  
Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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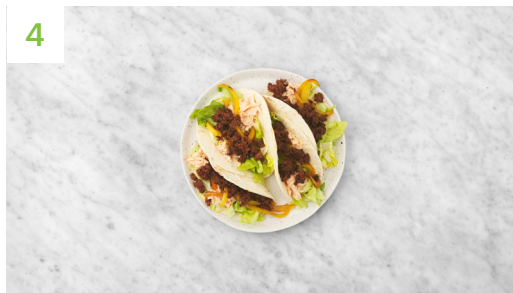


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## Get Prepped

- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Halve the **pepper** and discard the core and seeds. Slice into thin strips.
- Trim the **carrot**, then coarsely grate (no need to peel).
- Pop the **pepper** onto a lined baking tray. Toss with **salt**, **pepper** and a drizzle of **oil**.
- When the oven is hot, roast on the top shelf until soft and slightly charred, 10-12 mins.



## Assemble and Enjoy

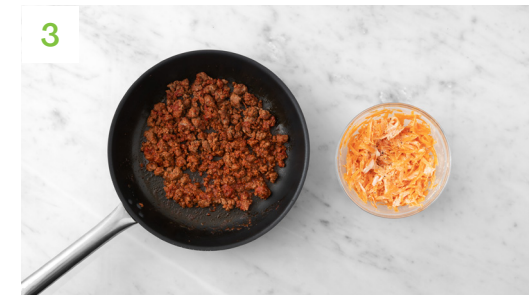
- Just before serving, toss the **salad leaves** through the dressing. Season with **salt** and **pepper**.
- Serve the **carrot** slaw, spiced **beef mince**, dressed **salad leaves** and roasted **peppers** separately.
- Divide the warmed **tortillas** between plates.
- Allow everyone to assemble their own chipotle **beef** tacos at the table.

## Enjoy!



## Fry the Mince

- Meanwhile, place a pan over medium-high heat (without oil).
- Once hot, add the **beef mince** and fry until browned, 5-6 mins.
- Use a spoon to break the **mince** up as it cooks. Season with **salt** and **pepper**. **IMPORTANT:** Wash hands and equipment after handling raw mince. Mince is cooked when no longer pink in the middle.



## Finish the Fillings

- Add the **Mexican spice** to the pan and fry until fragrant, 2-3 mins. Season to taste with **salt** and **pepper**. Remove from the heat and stir through the **chipotle paste**.
- To make the slaw, mix the grated **carrot** with the **aioli**.
- Pop the **tortillas** into the oven to warm, 1-2 mins.
- In a bowl for the salad, mix the **vinegar** with 1 tbsp **oil** (double for 4p).
- Trim and roughly chop the **salad leaves**.