



Chipotle Beef Tacos

with carrot slaw and roasted pepper

20 – 25 mins • **Spicy**

18



Irish Beef Mince



Aioli



Chipotle Paste



Mexican Style Spice Mix



Tortilla



Carrot



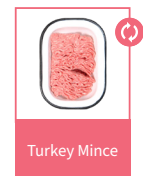
Bell Pepper



Red Wine Vinegar



Salad Leaves



Turkey Mince



Pork Mince

Pantry Items: Oil, Salt, Pepper



Rate your recipe!

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.

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

Cooking tools you will need

Baking sheet with baking paper, grater

Ingredients

	2P	4P
Irish 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
Turkey Mince	250 g	500 g
Pork Mince	240 g	480 g

Nutrition

for uncooked ingredient	Per 100g	Per 100g	Per 100g
Energy (kJ/kcal)	733 kJ / 175 kcal	618 KJ / 148 kcal	697 KJ / 167 kcal
Fat (g)	10.1 g	6.7 g	9.4 g
Sat. Fat (g)	3.1 g	1.5 g	2.5 g
Carbohydrate (g)	14.2 g	14 g	14.2 g
Sugars (g)	3.4 g	3.4 g	3.4 g
Protein (g)	7.1 g	8.4 g	6.9 g
Salt (g)	0.6 g	0.6 g	0.7 g

See site or app for detailed nutritional info.

Allergens

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

Contact

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Any questions? Contact our customer care team at [hellofresh.ie/about/faq](https://www.hellofresh.ie/about/faq)

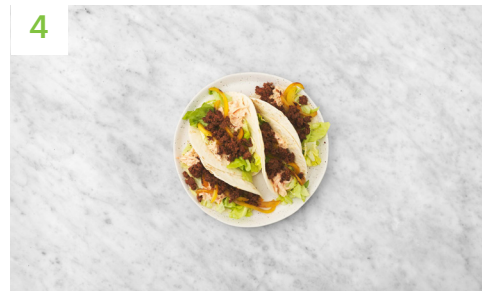


You can recycle me!



Get Prepped

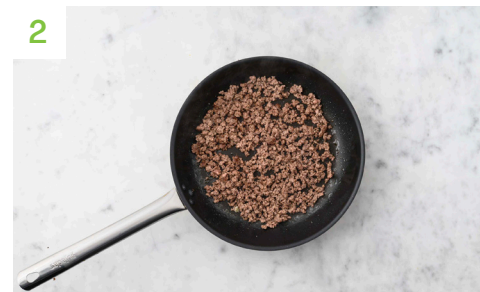
- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Halve the **pepper** and discard the core and seeds. Slice into thin strips.
- Trim the **carrot**, then coarsely grate (no need to peel).
- Pop the **pepper** onto a lined baking tray. Toss with **salt**, **pepper** and a drizzle of **oil**.
- When 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 **mince**, dressed **salad leaves** and roasted **peppers** separately.
- Divide the warmed **tortillas** between plates.
- Allow everyone to assemble their own chipotle 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 tbs **oil** (per 2P).
- Trim and roughly chop the **salad leaves**.

CUSTOM OPTIONS



TURKEY MINCE

Swapping to turkey mince? Simply follow the recipe as written, replacing 'beef' with 'turkey' where necessary.



PORK MINCE

Swapping to pork mince? Simply follow the recipe as written, replacing 'beef' with 'pork' where necessary.