



# Mexican Spiced Beef Tortillas

with kidney beans and zesty creme fraiche

20 – 25 mins • Spicy

15



Irish Beef Mince



Bell Pepper



Scallion



Red Kidney Beans



Mexican Style Spice Mix



Passata



Stock



Tortilla



Lime



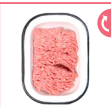
Creme Fraiche



Chipotle Paste



Irish Lamb Mince



Irish Pork Mince

Pantry Items: Salt, Pepper, Water



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

Sieve, zester

## Ingredients

	2P	4P
Irish Beef Mince	240 g	480 g
Bell Pepper	1 unit	2 units
Scallion	2 units	4 units
Red Kidney Beans	1 pack	2 packs
Mexican Style Spice Mix	2 sachets	4 sachets
Passata	1 pack	2 packs
Stock	1 sachet	2 sachets
Tortilla	8 units	16 units
Lime	½ unit	1 unit
Crème Fraiche	65 g	110 g
Chipotle Paste	1 sachet	2 sachets
Irish Lamb Mince	240 g	480 g
Irish Pork Mince	240 g	480 g

## Nutrition

for uncooked ingredient	Recipe 1		Recipe 2	
	Per 100g	Per 100g	Per 100g	Per 100g
Energy (kJ/kcal)	597 kJ/ 143 kcal	609 kJ/ 146 kcal	571 kJ/ 136 kcal	
Fat (g)	5.5 g	6.1 g	5 g	
Sat. Fat (g)	2.7 g	3.1 g	2.3 g	
Carbohydrate (g)	11.2 g	15 g	15 g	
Sugars (g)	3.3 g	3.3 g	3.3 g	
Protein (g)	7.1 g	6.7 g	6.9 g	
Salt (g)	0.8 g	0.8 g	0.8 g	

See site or app for detailed nutritional info.

## Allergens

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

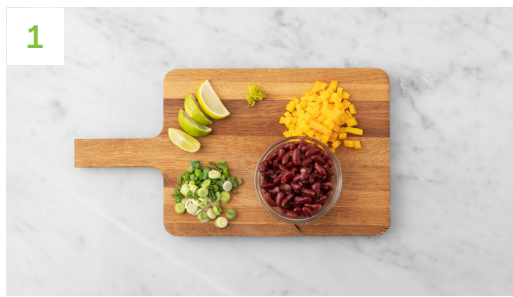
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### Prep the Veg

- Preheat your oven (for the **tortillas**) to 220°C/200°C fan/gas mark 7.
- Halve the **bell pepper** and discard the core and seeds. Chop into 1cm chunks.
- Zest **half a lime** (per 2P). Chop into four wedges.
- Trim and thinly slice the **scallion**.
- Drain and rinse the **kidney beans**.

**TIP:** If you want to avoid turning on the oven you can dry-fry the **tortillas** in a pan instead.



### Warm the Tortillas

- Pop the **tortillas** into the oven to warm, 1-2 mins.



### Cook the Beef

- Place a pan over medium-high heat (without oil).
- Once the pan is hot, fry the **beef mince** until browned, 4-5 mins. **IMPORTANT:** Wash hands and equipment after handling raw mince.
- Use a spoon to break it up as it cooks. Season with **salt and pepper**.



### Simmer the Sauce

- Add the **bell pepper** and **Mexican spice mix** to the pan and fry for 1 min.
- Mix in the **passata**, **beans** and **stock**.
- Bring to the boil, reduce heat to medium-low and simmer until thickened, 7-8 mins. Season to taste with **salt** and **pepper**. **IMPORTANT:** Mince is cooked when no longer pink in the middle.
- Once simmered, stir through the **chipotle paste**.

**TIP:** Add a splash of water if the sauce becomes too dry.



### Make the Zesty Crème Fraiche

- Add the **crème fraiche** and **lime** zest to a small bowl.
- Season with **salt** and **pepper**.
- Stir to combine.



### Garnish and Serve

- Plate up the warmed **tortillas**.
- Top each with a generous helping of the Mexican spiced **beef mince**.
- Spoon over a dollop of zesty **crème fraiche** and a sprinkling of **scallion**.
- Serve with **lime** wedges alongside for squeezing over.

Enjoy!

CUSTOM OPTIONS



#### LAMB MINCE

Swapping to lamb mince? Follow the recipe as written, replacing 'beef' with 'lamb' where necessary.



#### PORK MINCE

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