

DINNERLY



Crispy Beef Birria Tacos with Onion Salsa



40 minutes



2 Servings

You may notice this recipe's back for a victory lap – that's because sometimes you can't beat a tried-and-true winner! Our Dinnerly home cooks loved this recipe, so here it is again for you to enjoy its easy cooking, big flavours and satisfying goodness.

WHAT WE SEND

- 1 onion
- coriander
- lean beef mince
- 10g Tex-Mex seasoning ³
- 400g diced tomatoes
- 6 flour tortillas ^{1,4}

WHAT YOU NEED

- 1 tbs red or white wine vinegar ³
- 2 tsp sugar
- 2 tsp olive oil
- 1 tbs soy sauce ²
- olive oil spray (optional)

TOOLS

- oven tray
- baking paper
- medium deep frypan
- sieve

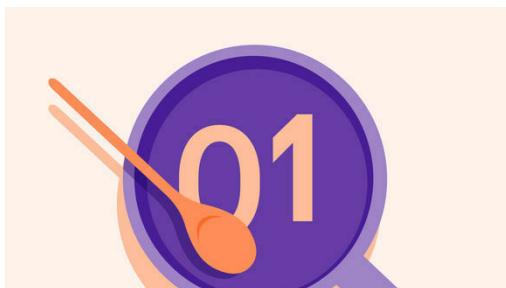
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (2), Sulphites (3), Wheat (4). May contain traces of other allergens.

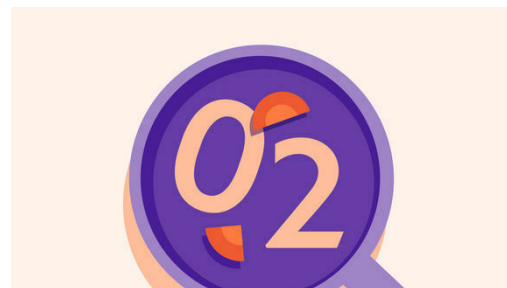
NUTRITION PER SERVING

Energy 650kcal, Fat 28.6g, Carbs 56.1g, Protein 42.8g



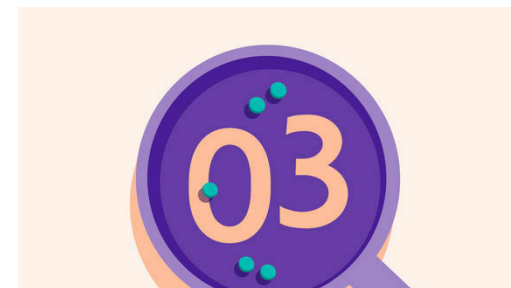
1. Prep ingredients

Preheat the oven to 220C, fan-forced. Line an oven tray with baking paper. Finely chop the **onion**. Pick the **coriander** leaves and finely chop the stems. Combine **1 tbs red wine vinegar** and **2 tsp sugar** in a bowl. Add **half the onion** and toss to combine. Set aside to pickle, tossing occasionally, until needed.



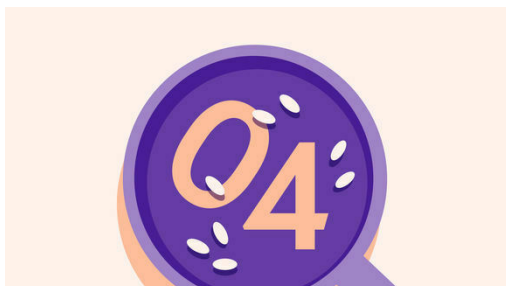
2. Brown beef

Heat **2 tsp olive oil** in a medium deep frypan over medium heat. Cook the **remaining onion**, stirring, for 3 mins or until softened. Increase the heat to high. Add the **beef mince** and **coriander stems** and cook, breaking up the lumps with a spoon, for 3-4 mins until browned. Add the **Tex-Mex seasoning** and cook, stirring, for 1 min or until fragrant.



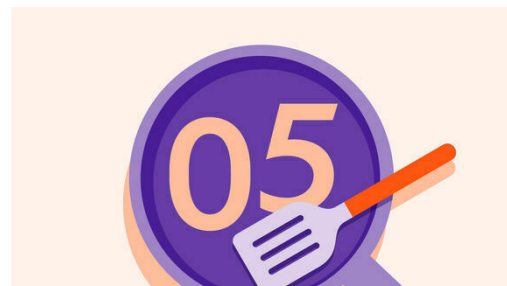
3. Simmer beef birria

Add the **tomatoes**, **1 tbs soy sauce** and **80ml (1/3 cup) water** to the beef mixture and bring to the boil. Reduce the heat to medium and cook for 8 mins or until slightly thickened. Taste, then season with **salt and pepper**. Remove the pan from the heat. Strain the **beef birria** into a sieve over a bowl, reserving the sauce. Cover the beef to keep warm.



4. Assemble and bake tacos

Spray or brush one side of each **tortilla** with **olive oil**. Put, oiled-side down, on the lined tray. Spoon the **beef birria** over half of each tortilla, then fold over to enclose the filling. Bake for 15 mins or until golden and crisp.



5. Serve up

Divide the **tacos** among plates. Scatter over the **drained pickled onion** and **coriander leaves** and serve with the **reserved sauce** for dipping. Enjoy!



6. Make it yours

Take it to the next level with a scattering of chopped jalapenos and lime wedges, to serve.