

# DINNERLY



## No. 1 Crispy Beef Tacos

From our Top of the Pops range!



30 minutes



2 Servings

This recipe is from our Top of the Pops range, on our menu every week! These chart-topping hits feature your most-loved, top-rated recipes, so you can cook your all-time fave Dinnerly dishes any night you like. Pack Tex-Mex seasoned beef into tortillas and bake 'til crispy, serve with pops of zingy coriander-tomato salsa and drizzle over creamy barbecue-mayo sauce. Our No. 1 Crispy Beef Tacos is a ripper recipe, every time!

## WHAT WE SEND

- 1 onion
- 1 tomato
- coriander
- lean beef mince
- 10g Tex-Mex seasoning <sup>3</sup>
- 50g tomato paste
- 6 flour tortillas <sup>2,4</sup>

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 1 tsp white vinegar
- 2 tsp olive oil
- olive oil spray (optional)
- 2 tbs mayonnaise <sup>1</sup>
- 1 tbs barbecue sauce

## TOOLS

- oven tray
- baking paper
- medium frypan

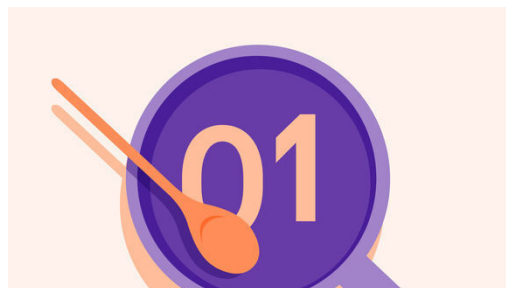
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

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

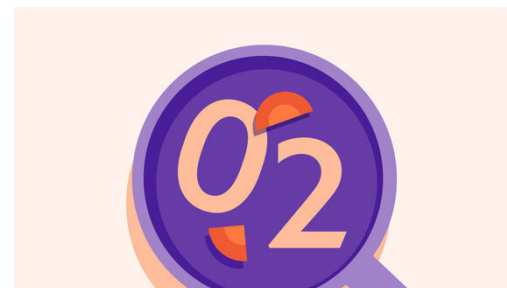
## NUTRITION PER SERVING

Energy 755kcal, Fat 43.6g, Carbs 52.6g, Protein 41.1g



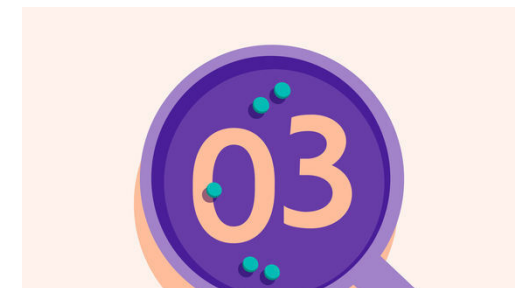
### 1. Prep ingredients

Preheat the oven to 220C, fan-forced. Line an oven tray with baking paper. Finely chop the **onion**. Coarsely chop the **tomato**. Coarsely chop the **coriander** leaves and finely chop the stems. Put the tomato, coriander and **1 tsp white vinegar** in a bowl, season with **salt and pepper** and toss to combine.



### 2. Brown beef mince

Heat **2 tsp olive oil** in a medium frypan over medium heat. Cook the **onion**, stirring, for 3-4 mins until softened. Increase the heat to high, add the **beef mince** and cook, breaking up the lumps with a spoon, for 3-4 mins until browned.



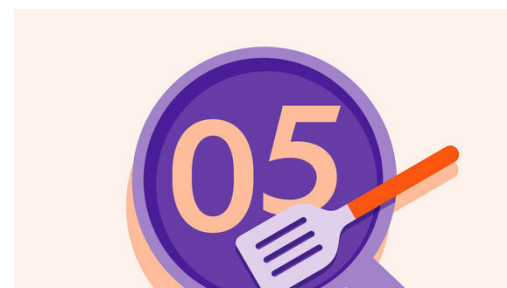
### 3. Add seasoning

Add the **Tex-Mex seasoning**, **half the tomato paste\*** and **1 tbs water** to the mince mixture and cook, stirring, for 2 mins or until fragrant and combined. Remove the pan from the heat. Taste, then season with **salt and pepper**.



### 4. Bake tacos

Divide the **mince mixture** among the tortillas (see Kitchen hack). Fold the tortillas over to enclose the filling, then put on the lined tray and lightly spray or brush with **olive oil**. Bake for 8-10 mins until golden and crisp.



### 5. Serve up

Combine **2 tbs mayonnaise** and **1 tbs barbecue sauce** in a bowl and season with **salt and pepper**. Divide the **crispy tacos** and **tomato salsa** among plates. Drizzle with the **barbecue mayo** and enjoy!



### 6. Kitchen hack

If your tortillas are a little firm, heat them in the microwave for 30 secs or until warmed through before using. This will make them soft and pliable, and help them stay folded during baking.