

DINNERLY



Epic Pho-Inspired Beef Birria Tacos with Chilli and Vietnamese Mint



40 minutes



2 Servings

Beef mince. Cheese. Vietnamese mint. Pho seasoning. Tortillas. It's the big Mexi-Viet face off and we're happy to report that the fusion flavours of birria tacos and beef pho play extremely nicely with each other in this sensational PLUS dish. It's got all the variety you're looking for in a tasty, easy weeknight dinner, and then some.

WHAT WE SEND

- 150g red cabbage
- 1 long red chilli
- Vietnamese mint
- 50g cheddar ²
- lean beef mince
- 15g Vietnamese pho seasoning ^{4,5}
- 50g Szechuan stir-fry sauce ^{3,4}
- 6 flour tortillas ^{1,6}

WHAT YOU NEED

- 2 tsp vegetable oil

TOOLS

- large oven tray
- baking paper
- mandoline (optional)
- box grater
- medium frypan
- sieve

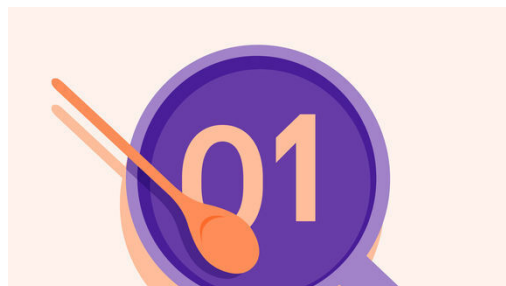
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (2), Sesame (3), Soy (4), Sulphites (5), Wheat (6). May contain traces of other allergens.

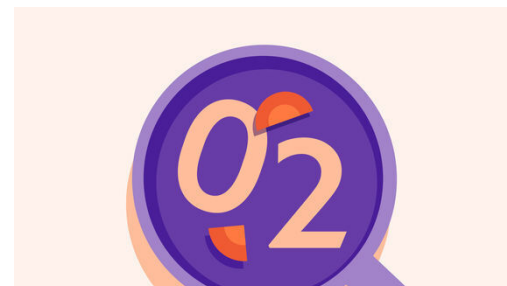
NUTRITION PER SERVING

Energy 745kcal, Fat 37.4g, Carbs 55.3g, Protein 47.8g



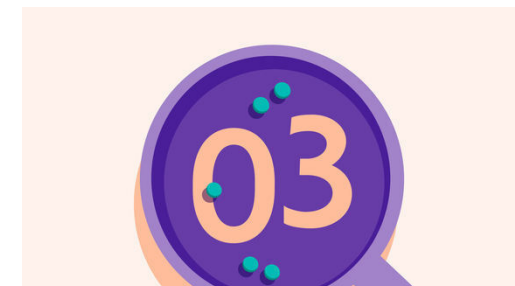
1. Prep ingredients

Preheat the oven to 220C, fan-forced. Line a large oven tray with baking paper. Thinly slice the **cabbage** with a sharp knife or mandoline. Thinly slice the **chilli**, removing the seeds if less heat is desired (see Make it milder). Pick the **mint** leaves, discarding the stems. Coarsely grate the **cheese**.



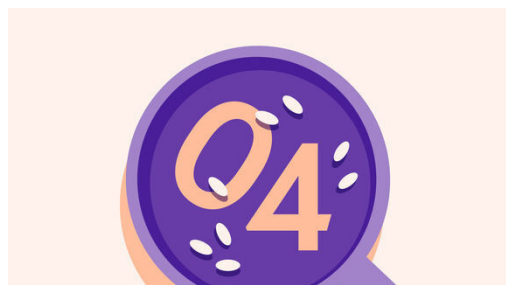
2. Cook beef mince

Heat **2 tsp vegetable oil** in a medium frypan over medium-high heat. Cook the **beef mince**, breaking up the lumps with a spoon, for 3-4 mins until browned. Stir in the **pho seasoning**, **stir-fry sauce** and **125ml (½ cup) water** and bring to a simmer. Reduce the heat to medium and cook, stirring, for 2 mins or until slightly thickened. Remove from the heat.



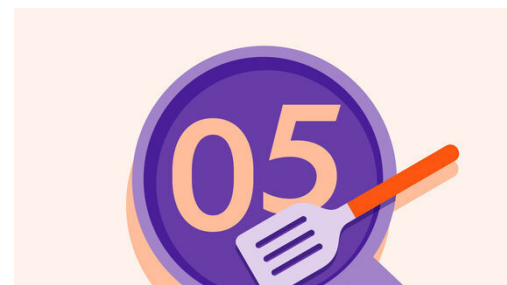
3. Prep tortillas

Strain the **beef mixture** through a sieve, reserving the sauce in a large bowl. Dip the **tortillas**, one at a time, into the **reserved beef sauce**, coating both sides, then put on the lined tray.



4. Bake tacos

Divide the **beef mixture**, **cabbage** and **cheese** among the tortillas, then fold over to enclose the filling. Bake the **tacos** for 10 mins or until golden and crisp.



5. Serve up

Divide the **tacos** among plates and top with the **mint** and **chilli**, if using. Serve with the **remaining beef sauce** for dipping. Enjoy!



6. Make it milder

Long chillies are typically mild, but if you prefer zero heat, omit the chilli or serve at the table for those who like it.