



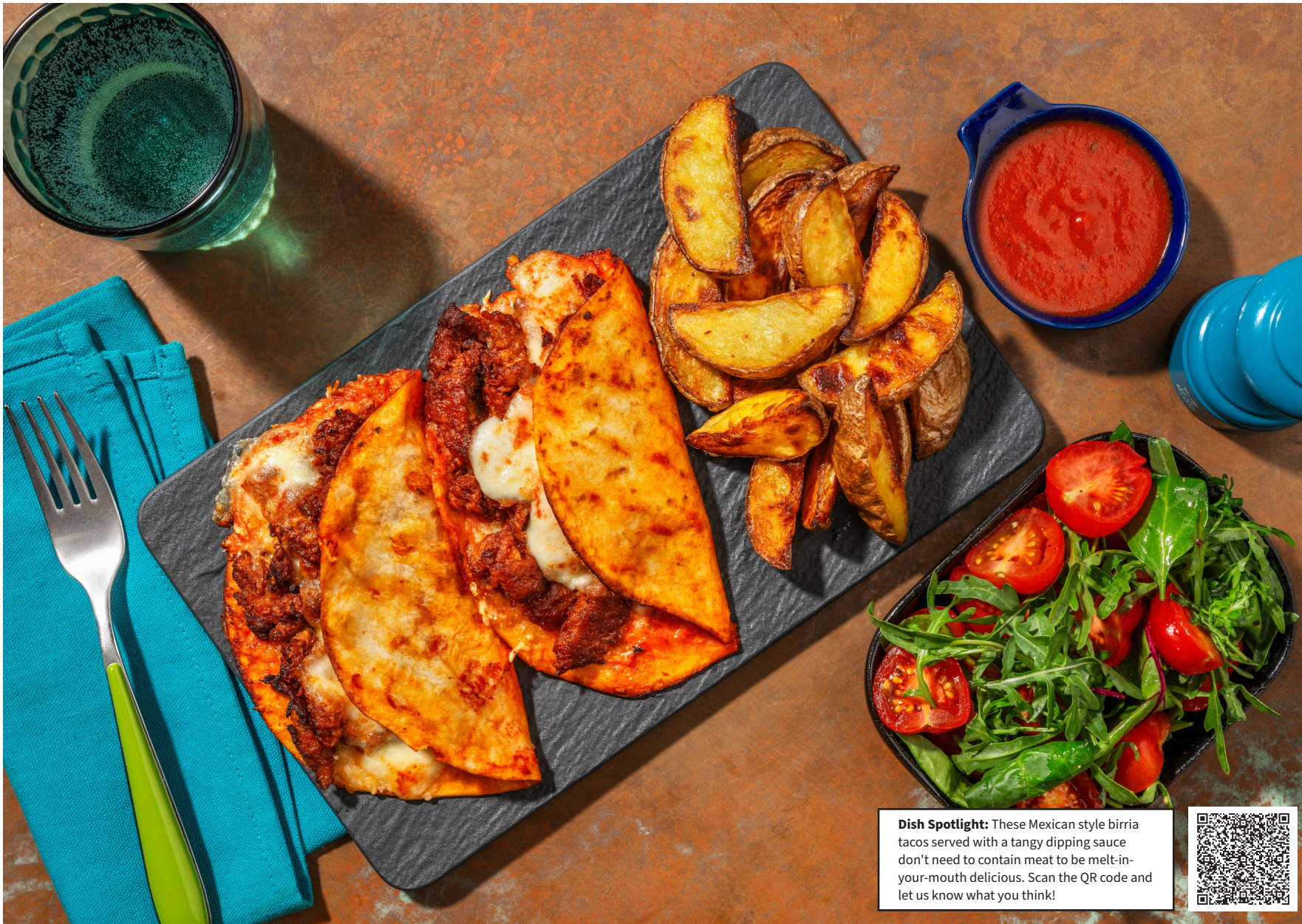
Veggie Birria Style Cheesy Tacos

with Wedges and Baby Plum Tomato Salad

37

Veggie Street Food

40-50 Minutes • Medium Spice • 2 of your 5 a day • Veggie



Potatoes



Mexican Style Spice Mix



Tomato Passata



Red Wine Stock Paste



Mature Cheddar Cheese



Mozzarella



Baby Plum Tomatoes



Unconventional Plant-Based Burgers



Chipotle Paste



Plain Taco Tortillas



Baby Leaf Mix

Dish Spotlight: These Mexican style birria tacos served with a tangy dipping sauce don't need to contain meat to be melt-in-your-mouth delicious. Scan the QR code and let us know what you think!



Pantry Items

Oil, Salt, Pepper, Sugar, Butter, Olive Oil

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Baking tray, saucepan, grater, bowl and frying pan.

Ingredients

| Ingredients | 2P | 3P | 4P |
|---|----------|------------|-----------|
| Potatoes | 450g | 700g | 900g |
| Mexican Style Spice Mix | 1 sachet | 1 sachet | 2 sachets |
| Tomato Passata | 1 carton | 1½ cartons | 2 cartons |
| Red Wine Stock Paste 14) | 28g | 42g | 56g |
| Mature Cheddar Cheese** 7) | 60g | 90g | 120g |
| Mozzarella** 7) | 1 ball | 2 balls | 2 balls |
| Baby Plum Tomatoes | 125g | 190g | 250g |
| Unconventional Plant-Based Burgers** 11) | 2 | 3 | 4 |
| Chipotle Paste | 20g | 30g | 40g |
| Plain Taco Tortillas 13) | 4 | 6 | 8 |
| Baby Leaf Mix** | 50g | 70g | 100g |
| Pantry | 2P | 3P | 4P |
| Sugar for the Sauce* | 1 tsp | 1½ tsp | 2 tsp |
| Water for the Sauce* | 100ml | 150ml | 200ml |
| Butter* | 20g | 30g | 40g |
| Olive Oil for the Dressing* | 1 tbsp | 1½ tbsp | 2 tbsp |

*Not Included **Store in the Fridge

Nutrition

| Typical Values | Per serving | Per 100g |
|--------------------------------|-------------|-------------|
| for uncooked ingredient | 747g | 100g |
| Energy (kJ/kcal) | 4306 / 1029 | 576 / 138 |
| Fat (g) | 47.8 | 6.4 |
| Sat. Fat (g) | 24.7 | 3.3 |
| Carbohydrate (g) | 107.7 | 14.4 |
| Sugars (g) | 18.5 | 2.5 |
| Protein (g) | 41.8 | 5.6 |
| Salt (g) | 5.91 | 0.79 |

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **11)** Soya **13)** Cereals containing gluten **14)** Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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Roast the Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm wide wedges (no need to peel).

Pop the **wedges** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat.

Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



Fry the Veggie Mince

Heat a large frying pan on medium-high heat with a drizzle of **oil**.

Once hot, add the **plant-based burgers** to the pan and use a spoon to mash into a mince-like texture as it cooks. Cook until browned, 5-6 mins. Season with **salt** and **pepper**. **IMPORTANT:** Ensure they're piping hot throughout.

Stir in the **chipotle paste** (add less if you'd prefer things milder) and a **quarter** of your **birria sauce**. Bring to the boil and simmer until thickened, 2-3 mins, then remove from the heat.



Simmer your Birria Sauce

Meanwhile, heat a drizzle of **oil** in a large saucepan on medium-high heat. Add the **Mexican style spice mix** and cook until fragrant, 1 min.

Add the **passata**, **red wine stock paste**, **sugar** and **water for the sauce** (see pantry for both amounts). Stir through the **butter** (see pantry for amount) until melted.

Bring to the boil, then reduce the heat to low and keep on a gentle simmer - this is your **birria sauce**.



Dipping Time

Using tongs, dip a **tortilla** into the remaining **birria sauce** to coat both sides. Shake off any excess **sauce**, then lay onto a large lined baking tray.

Repeat with remaining **tortillas** (2 per person). **TIP:** Use two baking trays if necessary.

Sprinkle the **Cheddar cheese** onto one **half** of each **tortilla**. Top with the **veggie mince** and **mozzarella**, then carefully fold the **tortillas** in half to enclose filling. Press down to keep together.

Bake your **birria tacos** on the middle shelf of your oven until golden brown, 15-17 mins.

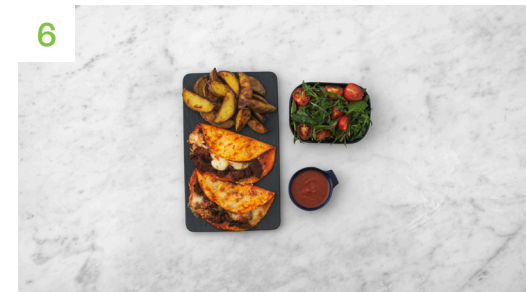


Get Prepped

Meanwhile, grate the **Cheddar cheese**. Drain the **mozzarella** and squeeze out as much liquid as you can. Pat dry with kitchen paper, then tear into small pieces.

Halve the **baby plum tomatoes**.

In a medium bowl, combine the **olive oil for the dressing** (see pantry for amount) with a pinch of **salt** and **pepper**. Add the **tomatoes** and toss to coat. Set aside.



Serve Up

When everything's ready, add the **baby leaves** to the bowl of **tomato** and toss to dress the **salad**. **TIP:** Don't add the leaves too early or they'll go soggy.

Share your **veggie birria style tacos** between your plates. Serve the **wedges** and **tomato salad** alongside.

Serve the remaining **birria sauce** in small bowls for dipping.

Enjoy!