



Cooking Made Easy



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wahaca
mexican
market
eating

Wahaca Beef & Corn Tortillas with Pepper & Crème Fraîche

You might have thought the gang here at the Fresh Farm would go to a country pub for their Christmas party, but instead we all headed down to Wahaca for a Mexican feast (we're certain Head Chef Patrick rigged the vote!). We love the place so much that we're sharing the Mexican love tonight and (*drum roll*) the best/most Mexican photo on our Facebook wall wins dinner for 4 at Wahaca!



25 min



level 1



spicy

Ingredients

	2P	4P
Nick 'The Knife' Minced Beef	250 grams	500 grams
Tomato Purée	2 tbsp	4 tbsp
Wahaca Smokey Chipotle Sauce	to taste	to taste
Wholemeal Tortilla 1	4	8
Organic Black Beans	1 tin	2 tins
Red Onion, diced	¾ cup	1 cup
Red Pepper	1	2
Organic Sweetcorn	½ tin	1 tin
Crème Fraîche 2	3 tbsp	6 tbsp
Lime	1	1

⊕ May feature in another recipe

* Good to have at home

Allergens

1) Gluten | 2) Milk

Nutrition per serving

Calories: 762kcal,
Protein: 45g, Carbs: 90g,
Fat: 25g, Saturated Fat: 9g

Measuretool

0 cm 1 cm 2 cm
| | |



1 Peel and finely dice the red onion. Keep 1 tbsp of red onion to the side for garnish. Remove the core from the pepper and dice into tiny squares (less than 1cm). Drain and thoroughly rinse the black beans and corn.



2 Heat 1 tbsp of olive oil in a pan on medium heat. Cook the onion and all but 1 tbsp of the red pepper. Season with a good pinch of salt and pepper.

3 In a separate frying pan, heat 2 tps of oil on high heat. Once hot, add in the beef and break it up with a wooden spoon. Season with salt and pepper and cook until sealed and browned off.

Tip Cook in batches if you only have a small pan for better browning

4 Add the beef into the onion mixture along with the tomato purée. Add in the chipotle gradually until you have the right amount of taste and heat!



Tip Add a couple of tbsps of water if needed to loosen up the sauce

5 Put the tortillas in the oven at 100 degrees for a few mins to warm up. Stir the drained and rinsed black beans and sweetcorn into the meat. Toss for a minute and then turn off the heat.



6 Stir the remaining raw red pepper through the mixture, squeeze over the juice of half the lime. Roll the lime firmly between your hand and the chopping board and you'll get more juice out of it.

7 Portion your Mexican mixture onto the tortillas, roll up and serve with a dollop of crème fraîche on the side, sprinkled with a bit of your red onion.

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