



# Veggie Birria Style Cheesy Tacos

with Wedges and Baby Plum Tomato Salad

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

36



Mozzarella



Mature Cheddar Cheese



Baby Plum Tomatoes



Potatoes



Mexican Style Spice Mix



Tomato Passata



Red Wine Stock Paste



Unconventional Plant-Based Burgers



Chipotle Paste



Plain Taco Tortillas



Baby Leaf Mix

**Pantry Items**

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

## 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

Kitchen paper, grater, bowl, baking tray, saucepan and frying pan.

## Ingredients

Ingredients	2P	3P	4P
Mozzarella** 7)	1 ball	2 balls	2 balls
Mature Cheddar Cheese** 7)	60g	90g	120g
Baby Plum Tomatoes	125g	190g	250g
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
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
<b>Pantry</b>	<b>2P</b>	<b>3P</b>	<b>4P</b>
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Sugar for the Sauce*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	100ml	150ml	200ml
Butter*	20g	30g	40g

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	760g	100g
Energy (kJ/kcal)	4461/1066	587/140
Fat (g)	50.7	6.7
Sat. Fat (g)	27.4	3.6
Carbohydrate (g)	107.9	14.2
Sugars (g)	14.2	1.9
Protein (g)	44.2	5.8
Salt (g)	6.00	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.

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## Do the Prep

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

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

Meanwhile, grate the **Cheddar cheese**.

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.



## 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.



## Roast the Wedges

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.



## 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.

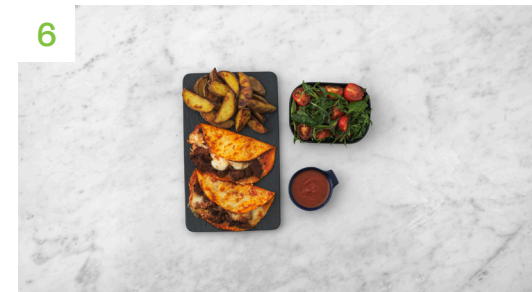


## Simmer your Birria Sauce

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**.



## Serve Up

When everything's ready, add the **baby leaves** to the **tomato** bowl 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!