



# Ultimate Tex-Mex Style Chipotle Beef Tacos

with Wedges, Avocado Salsa, Cheese and Creme Fraiche

35

Ultimate 40 Minutes • Medium Spice



Potatoes



Garlic Clove



Beef Mince



Tomato Puree



Chicken Stock Paste



Chipotle Paste



Baby Plum Tomatoes



Baby Gem Lettuce



Mature Cheddar Cheese



Avocado



Plain Taco Tortilla



Creme Fraiche

## Before you start

Our fruit and veggies need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Baking tray, garlic press, bowl and grater.

## Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Garlic Clove**	2	2	3
Beef Mince**	360g	480g	720g
Tomato Puree	1 sachet	1½ sachets	2 sachets
Water for the Sauce*	150ml	225ml	300ml
Chicken Stock Paste	10g	15g	20g
Chipotle Paste	1 sachet	1½ sachets	2 sachets
Baby Plum Tomatoes	125g	250g	250g
Olive Oil for the Salsa*	1 tbsp	1½ tbsp	2 tbsp
Baby Gem Lettuce**	1	1	2
Mature Cheddar Cheese** 7)	60g	90g	120g
Avocado	1	1½	2
Plain Taco Tortilla 13)	6	9	12
Creme Fraiche** 7)	75g	150g	150g

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

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	793g	100g
Energy (kJ/kcal)	5646/1349	712/170
Fat (g)	79	10
Sat. Fat (g)	34	4
Carbohydrate (g)	103	13
Sugars (g)	10	1
Protein (g)	59	7
Salt (g)	2.68	0.34

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 13) Gluten

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, milk, egg, mustard, celery, soya, 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.

## Contact

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## Cook the Wedges

Preheat your oven to 200°C. 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.



## Start the Mince

Meanwhile, peel and grate the **garlic** (or use a garlic press). Heat a large frying pan on medium-high heat (no oil). Once hot, add the **beef mince** and cook until browned, 4-5 mins. Use a spoon to break it up as it cooks, then drain and discard any excess fat. Add the **garlic** and stir-fry for 1 min more. Season with **salt** and **pepper**. **IMPORTANT:** Wash your hands and equipment after handling raw mince.



## Add the Flavour

Stir in the **tomato puree**, **water for the sauce** (see ingredients for amount), **chicken stock paste** and **chipotle paste** (use less if you don't like too much heat). Bring to the boil, then reduce the heat and simmer until the **sauce** has thickened, 10-12 mins, stirring occasionally. **IMPORTANT:** The mince is cooked when no longer pink in the middle. **TIP:** Add a splash more water if it's a bit dry.



## Prep the Rest

Meanwhile, halve the **baby plum tomatoes** then pop them into a medium bowl along with the **olive oil for the salsa** (see ingredients for amount). Season with **salt** and **pepper**, mix then set aside. Trim the **baby gem**, halve lengthways, then thinly slice widthways. Grate the **cheese**.



## Make the Avocado Salsa

Slice lengthways into the **avocado**. Once you reach the stone, turn the **avocado** around to cut it in half. Twist each half and pull it apart. Remove the stone then scoop the flesh out onto a board. Cut it into 1cm chunks. Add the **avocado** to the bowl with the **tomatoes** and toss to coat. Just before you are ready to serve, pop the **tortillas** into the oven to warm through, 1-2 mins.



## Assemble the Tacos

When everything is ready, lay the **tortillas** onto your plates (3 per person). Top with the **baby gem lettuce**, then spoonfuls of the **beef mince** and **avocado salsa** - as much as you'd like. Sprinkle on the **cheese** and finish with a dollop of **creme fraiche**. Serve up your **ultimate Tex-Mex style tacos** with the **wedges** alongside.

Enjoy!