



Product Spotlight: Corn Tortillas

La Tortilla uses whole corn kernels to make their tortillas; this gives a more natural corn flavour.



Pulled Chipotle Beef Tacos

A vibrant share platter with soft corn tortillas, slow cooked chipotle beef, lime guacamole, pickled onion and all the fresh trimmings. Enjoyed best on a balmy evening with friends and family!



15 minutes + 4 hours slow cook



4/6 servings



Beef

Add your favourites !

Add little bowls of your favourite fillings to the share platter for everyone to pick and choose! Sour cream, shredded cheese, pickled jalapeños and black beans make great additions!

| Per serve | PROTEIN | TOTAL FAT | CARBOHYDRATES |
|-------------|---------|-----------|---------------|
| 4/6 Person: | 47g | 38g | 38g |

FROM YOUR BOX

| | 4 PERSON | 6 PERSON |
|--------------------|----------|-------------|
| TOMATO PASTE | 1 sachet | 2 sachets |
| CHIPOTLE SPICE MIX | 1 tub | 2 tubs |
| RED ONION | 1 | 1 |
| BEEF CHUCK ROAST | 800g | 800g + 400g |
| AVOCADOS | 2 | 3 |
| LIME | 1 | 2 |
| TOMATOES | 2 | 3 |
| JALAPENO | 1 | 1 |
| CORIANDER | 1 packet | 2 packets |
| CORN TORTILLAS | 12-pack | 12pk + 8pk |

FROM YOUR PANTRY

oil for cooking, salt, pepper, red wine vinegar, sugar (of choice)

KEY UTENSILS

frypan, slow cooker, clean dry tea towel

NOTES

If your slow cooker has a sauté function, you can sear the beef in the cooker instead of in a frypan.

You can set the slow cooker to a low heat and cook for 7–8 hours instead.

Chipotle spice mix: brown sugar, smoked paprika, oregano, chipotle, garlic, coriander and cumin.



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1. PREPARE THE SAUCE

Combine **tomato paste** with **chipotle spice mix** and **3/4 cup water** in your slow cooker. Thinly slice **red onion**, add **3/4** to slow cooker (set aside remaining for step 3). Set to high heat.

6P – combine tomato paste with chipotle spice mix and 1 cup water in



4. SHRED THE BEEF

When **beef** has softened, turn off the slow cooker and remove beef. Shred using 2 forks then return to sauce to coat. Season to taste with **salt and pepper**.



2. COOK THE BEEF

Heat a frypan with **oil** over high heat. Quarter **beef** and brown on both sides. Season with **salt and pepper**. Place in the slow cooker, turn over to coat. Cook for 4–6 hours (see notes).



5. WARM THE TORTILLAS

Heat a frypan over medium–high heat. Add **tortillas** to dry frypan and cook according to packet instructions. Wrap tortillas in a clean and dry towel to keep warm until serving.



3. PREPARE THE FILLINGS

Combine **remaining onion** with **3 tbsp vinegar**, **1/2 tbsp sugar** and **1/2 tsp salt**.

Mash **avocados** with **1/2 lime juice** (wedge remaining). Dice and add **tomatoes**. Slice **jalapeño** and **coriander**. Set aside.

6P – mash avocados with juice from 1 lime (wedge remaining).



6. FINISH AND SERVE

Arrange **all components** on a large share platter ready for assembling at the table.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0448 042 515** or send an email to **hello@dinnertwist.com.au**

