



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

Product Spotlight: Corn Tortillas

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



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



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).



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).



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**.



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.



6. FINISH AND SERVE

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

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