



UCOOK

Beef Tacos De Birria

with a zesty salsa & fresh coriander

We're taking you on a journey to Mexico with our rich and flavourful tacos de birria-inspired dinner. Sided with a zesty salsa, coriander and a squeeze of fresh lime. These are the most famous tacos for a reason!

Hands-on Time: 25 minutes

Overall Time: 40 minutes

Serves: 3 People

Chef: Ella Nasser

 Fan Faves

 Leopard's Leap | Cabernet Sauvignon Merlot

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Ingredients & Prep

450g	Free-range Beef Stroganoff
30ml	Birria Spice Blend <i>(15ml NOMU Mexican Spice Blend, 7,5ml Smoked Paprika & 7,5ml Ground Cumin)</i>
20ml	Beef Stock
2	Red Onions <i>peeled, ¾ diced & ¼ sliced</i>
3	Garlic Cloves <i>peeled & grated</i>
30ml	Tomato Paste
30g	Chipotle in Adobo <i>roughly chopped</i>
2	Tomatoes <i>diced</i>
2	Limes <i>zested & cut into wedges</i>
12g	Fresh Coriander <i>rinsed, picked & roughly chopped</i>
9	Corn Tortillas
160g	Grated Mozzarella & Cheddar Cheese Mix

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water

1. GETTING STARTED Boil the kettle. In a bowl, add the beef, a drizzle of oil and the birria spice blend. Mix until the beef is fully coated in the spice and set aside to marinate. Dilute the stock in 750ml of boiling water.

2. SIMMERING BIRRIA Place a pan over a medium heat with a drizzle of oil. When hot, fry the sliced onion for 7-9 minutes until soft and translucent, shifting occasionally. Add the grated garlic and fry for 1-2 minutes, until fragrant, shifting constantly. Add the marinated stroganoff and fry for 1-2 minutes, shifting occasionally, until browned. Add in the tomato paste, the chipotle in adobo and the diluted stock. Mix until fully combined and leave to simmer for 12-15 minutes until slightly reduced and thickened. On completion, remove from the heat, remove the beef and onions from the sauce and set aside. Place the remaining sauce in a bowl and set aside.

3. ZESTY SALSA In a bowl, add the diced onion, diced tomatoes, some lime zest, ½ the chopped coriander, a drizzle of oil and some seasoning. Mix until fully combined.

4. TERRIFIC TORTILLAS Place a clean pan with a lid over a medium heat. When hot, dry toast the tortillas for 30-60 seconds on one side until heated and lightly crisped. Flip and top each tortilla with the grated cheese. Cover with the lid and leave for 1-2 minutes until the cheese is slightly melted. Remove the lid and top the cheesy tortillas with the beef and onion. Fold the tortillas in half and remove from the pan on completion. You may need to do this step in batches.

5. FLAVOURS DE MEXICANA Plate up the cheesy, filled tacos and side with the fresh zesty salsa. Sprinkle over the remaining coriander. Serve with the fragrant sauce for dipping, and a lime wedge for added zing.

Nutritional Information

Per 100g

Energy	545kj
Energy	130kcal
Protein	10.2g
Carbs	11g
of which sugars	2.7g
Fibre	1.5g
Fat	4.8g
of which saturated	2.3g
Sodium	243mg

Allergens

Dairy, Allium, Sulphites

Cook
within 3
Days