



# 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!

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**Hands-on Time:** 15 minutes

**Overall Time:** 30 minutes

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**Serves:** 1 Person

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**Chef:** Ella Nasser

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 Fan Faves

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 Leopard's Leap | Cabernet Sauvignon Merlot

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## Ingredients & Prep

150g	Free-range Beef Stroganoff
10ml	Birria Spice Blend <i>(5ml NOMU Mexican Spice Blend, 2,5ml Smoked Paprika &amp; 2,5ml Ground Cumin)</i>
10ml	Beef Stock
1	Red Onion <i>peeled, ¼ diced &amp; ¼ sliced</i>
1	Garlic Clove <i>peeled &amp; grated</i>
10ml	Tomato Paste
10g	Chipotle in Adobo <i>roughly chopped</i>
1	Tomato <i>diced</i>
1	Lime <i>zested &amp; cut into wedges</i>
4g	Fresh Coriander <i>rinsed, picked &amp; roughly chopped</i>
3	Corn Tortillas
60g	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 250ml 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 5-7 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 8-10 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.

**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