



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  2 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
	54g	44g	48g

FROM YOUR BOX

TOMATO PASTE	1 sachet
CHIPOTLE SPICE MIX	1 tub
RED ONION	1
BEEF CHUCK ROAST	400g
AVOCADO	1
LIME	1
TOMATO	1
JALAPENO	1
CORIANDER	1 packet
CORN TORTILLAS	8-pack

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 **onion**, add **3/4** to slow cooker (set aside remaining for step 3). Set to high heat.



2. COOK THE BEEF

Heat a frypan with **oil** over high heat. Halve **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 **avocado** with **1/2 lime juice** (wedge remaining). Dice and stir through **tomato**.

Slice **jalapeño** and **coriander**. Set aside.



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.

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**

