



BEEF BIRRIA TACOS



4 serves

70 min

PREP TIME: 30 minutes
COOKING TIME: 40 minutes
SERVES: 4 people

EQUIPMENT:

- | | |
|--------------------------|------------------|
| Cast Iron Pan or Skillet | Chopping Knife |
| Non-Stick Pan | Vegetable Peeler |
| Blender | Wooden Spoon |
| Grater | Sieve |



4 Old El Paso tortillas



400g shredded beef



200g ground beef



2 shallots



200g French cheese



1/4 bunch parsley



1 can chopped tomato



1 can tomato puree



1 carrot



1 onion



1 garlic clove



2 green chilli peppers

1 MAKE THE SAUCE

Cut your onion into quarters, peel the carrot and dice. In a saucepan, heat 2 tablespoons of olive oil. Add the onion, carrot, garlic clove and ground beef. Cook them for 5 minutes or until the beef has cooked through. Add the tomato puree and the can of peeled tomato. Cover with a splash of water and cook the sauce for 30 minutes at a low simmering temperature. Once cooked, put all the ingredients into a blender and blend until smooth. Sieve the mixture and set it aside for later.

2 PREPARE THE VEGETABLES

Thinly slice the shallots. Deseed and finely slice the green chilli peppers. Roughly chop your parsley and set aside.

3 BUILD YOUR BIRRIA TACO

Coat each tortilla in the sauce to give it a lovely flavour and colouration. Fry each tortilla in a hot pan with some butter. Once the tortilla is cooked, add some shredded beef, shallots and chilli peppers if you like the heat. Top with some shredded cheese and parsley and close your taco. Enjoy while still warm once the cheese has melted.