

Cherry Chipotle Brisket Tacos

WITH CORN ELOTES SALAD

Fast & Fresh Plus



Prep & Cook Time

20-30 MIN

Cook Within

7 DAYS

Difficulty Level

EASY

Spice Level

MEDIUM

You Will Need

Salt, Pepper
Baking Sheet, Mixing Bowl

Ingredients

- ½ oz. Crispy Jalapeños
- 1 Lime
- 8 oz. Cooked Sliced Beef Brisket
- 1 oz. Sour Cream
- 6 Small Flour Tortillas
- .7 oz. Sour Cherry Jam
- 2 fl. oz. Chipotle BBQ Sauce
- 5 oz. Corn Kernels
- ½ oz. Grated Cotija Cheese
- ¼ oz. Cilantro

View nutritional information at www.homechef.com/20357

**Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.*

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

For Food Safety: Heat to a minimum internal temperature of **165°F** as measured by a thermometer. Heating times may vary.

Share your meal with @realhomechef



Microwave

- Thoroughly rinse any fresh produce and pat dry. Drain **brisket** and separate slices. Halve **lime**. Cut one half into wedges and juice the other half. Stem and tear **cilantro leaves**.
- Add **corn** to provided tray. Microwave uncovered, 2 minutes.
- Carefully remove from microwave. Transfer corn to a mixing bowl. In now-empty tray, add brisket, **BBQ sauce** (to taste), **jam**, and 1 tsp. **water**. Cover tray with a damp paper towel. Microwave covered until brisket is heated through, 2-3 minutes.
- Carefully remove from microwave. Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Add cilantro, 1 Tbsp. **lime juice**, **sour cream**, and a pinch of **salt** and **pepper** to bowl with corn. Stir to combine.
- To serve, fill tortillas with brisket mixture and corn salad. Garnish with **cheese** and **crispy jalapeños** (to taste). Squeeze **lime wedges** over to taste. Bon appétit!

Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. *Make sure to use conventional oven setting, not convection.* Thoroughly rinse any fresh produce and pat dry. Drain **brisket** and separate slices. Halve **lime**. Cut one half into wedges and juice the other half. Stem and tear **cilantro leaves**.
- Add **corn** to provided tray. **Place tray on a baking sheet**. Bake uncovered in hot oven, 10 minutes.
- Carefully remove from oven. Transfer corn to a mixing bowl. In now-empty tray, combine **brisket**, **BBQ sauce** (to taste), **jam**, and 1 tsp. **water**. Cover tray with foil. **Place tray on a baking sheet**. Bake covered in hot oven until brisket is heated through, 10-15 minutes.
- Carefully remove from oven. Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Add cilantro, 1 Tbsp. **lime juice**, **sour cream**, and a pinch of **salt** and **pepper** to bowl with corn. Stir to combine.
- To serve, fill tortillas with brisket mixture and corn salad. Garnish with **cheese** and **crispy jalapeños** (to taste). Squeeze **lime wedges** over to taste. Bon appétit!