



Prep & Cook Time

20-30 MIN

Cook Within

4 DAYS

Difficulty Level

EASY


Spice Level

MILD

You Will Need

Baking Sheet

Ingredients

- 1 Lime
- 6 Small Flour Tortillas
- 8 oz. Cooked Sliced Beef Brisket
- 2 oz. Chipotle Crema
-  1 oz. Crispy Jalapeños
- 4 oz. Fire Roasted Diced Tomatoes
- 1 oz. Shredded Cheddar-Jack Cheese
- 1 Tbsp. Chile and Cumin Rub
- 6 oz. Pepper and Onion Mix

View nutritional information at www.homechef.com/33930

*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.

Recipe designed for use with **black** tray (as pictured); if you receive a different tray, please contact customer support before cooking.

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

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Microwave

- Wash hands thoroughly with soap and warm water before cooking, and after handling raw meat and seafood. Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry. Drain **brisket** and separate slices. Halve **lime**. Cut one half into wedges and juice the other half.
- Add **pepper and onion mix** to provided tray. *(If you receive a whole bell pepper and/or onion, cut into ½" slices.)* Cover tray with a damp paper towel. Microwave covered until tender, 3-4 minutes.
- Carefully remove tray from microwave. Add brisket, **tomatoes**, and **chile and cumin rub**. Stir to combine.
- Cover tray with a damp paper towel. Microwave again until brisket is heated through, 2-3 minutes.
- Carefully remove from microwave. Stir in 1 tsp. lime juice; add more, if desired.
- Wrap **tortillas** in a damp paper towel and microwave until warmed through, 30-60 seconds.
- Carefully remove tortillas from microwave.
- To serve, fill tortillas with brisket mixture, **cheese, chipotle crema**, 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.* Wash hands thoroughly with soap and warm water before cooking, and after handling raw meat and seafood. Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry. Drain **brisket** and separate slices. Halve **lime**. Cut one half into wedges and juice the other half.
- Add **pepper and onion mix** to provided tray. *(If you receive a whole bell pepper and/or onion, cut into ½" slices.)* Cover tray with foil. **Place tray on a baking sheet**. Bake covered in hot oven until tender, 9-10 minutes.
- Carefully remove tray from oven. Add brisket, **tomatoes**, and **chile and cumin rub**. Stir to combine.
- Cover tray with foil. **Place tray on a baking sheet**. Bake again covered in hot oven until brisket is heated through, 10-11 minutes.
- Carefully remove tray from oven. Stir in 1 tsp. lime juice; add more, if desired.
- Wrap **tortillas** in a damp paper towel and microwave until warmed through, 30-60 seconds.
- Carefully remove tortillas from microwave.
- To serve, fill tortillas with brisket mixture, **cheese, chipotle crema**, and **crispy jalapeños** (to taste). Squeeze lime wedges over to taste. Bon appétit!