

# Birria Steak Tacos

Everywhere we go people are talking about Birria Tacos. Imagine tender, slightly sweet, savory, super delicious Mexican brisket and steak served in a freshly marinated corn tortilla and lots of melty cheese. It's messy and totally addictive. We're serving our version with a jicama salsa for a 30-minute fan-favorite dinner.

**30** *Minutes to the Table*

**25** *Minutes Hands On*

**2 Whisks** *Easy*

## Getting Organized

### EQUIPMENT

Large Saucepan  
Large Skillet  
Tongs

### FROM YOUR PANTRY

Olive Oil  
Salt & Pepper

### 7 MEEZ CONTAINERS

Birria Sauce  
Steak  
Beef Brisket  
Corn Tortillas  
Cheese & Cilantro  
Lime  
Jicama Salsa

## Good To Know

**Health snapshot per serving** – 900 calories, 57g Protein, 51g Fat, 53g Carbs, 27 Freestyle Points

**Lightened Up Health snapshot per serving** – 700 calories, 48g Protein, 39g Fat, 39g Carbs, 20 Freestyle Points using half the cheese, half the tortillas (prepare open face) and half the sauce.

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339

INGREDIENTS: Corn Tortilla, Steak, Beef Brisket, Red Peppers, Jicama, Tomato, Onion, Radish, Chihuahua, Monterey Jack, Queso Fresco, Ancho Chiles, Cilantro, Garlic, Vinegar, Chipotles in Adobo, Beef Au Jus, Lime.

meez *meals*

### 1. Start the Sauce

Bring the **Birria Sauce** to a boil in a large saucepan over high heat. Lower the heat to medium low, cover, and cook on a low boil until step 3.

### 2. Sear the Steak

While the sauce is cooking, heat 1 Tbsp of olive oil in a skillet over high heat. While the skillet is heating, pat the **Steaks** dry with a towel and season generously with salt and pepper (we recommend ½ tsp of each). When the oil is very hot, add the steaks. Cook until the bottoms brown & sides start to color, about 3 minutes. Flip and continue cooking for 3 min. Transfer steak to a cutting board to rest for 5 minutes. Do not wipe out the pan. Once the steaks have rested, cut into ¼" cubes and add to the simmering Birria Sauce.

### 3. Warm the Brisket and Finish the Sauce

Add the **Beef Brisket** to the now-empty skillet over medium-low heat. Cook until it is warmed thoroughly, about 2 to 3 minutes. Transfer the brisket to a paper towel lined plate and gently pat the excess oil from top. Add the brisket to the saucepan with the Birria Sauce and steak. Wipe-out the now empty skillet used to warm the brisket.

Continue cooking the sauce, steak, brisket mixture, in the saucepan, covered, on a low boil until the brisket begins to fall apart, about 7 to 10 additional minutes.

### 4. Prepare the Tacos

While the brisket & steak are simmering in the saucepan, return the skillet to the stove over medium heat. Push the brisket & steak to one side, letting the sauce flow to the other. Using tongs, dip one **Corn Tortilla** into the sauce, coating both sides evenly. Lay the coated tortilla flat in the hot skillet. Repeat for each tortilla.

Cook until one side begins to crisp, about one minute. Flip the tortillas and add a single layer of **Cheese & Cilantro**, edge-to-edge, to each. Cook until the cheese begins to melt.

Use the tongs to place steak and brisket (letting any excess sauce drip off) so that you cover half of the tortilla. Fold the tortilla over the meat forming a taco and cook until the bottom of shell is crispy, about 30 seconds. Flip the taco over to crisp the other side and completely melt the cheese, about another 30 seconds. Transfer directly to serving plates. Repeat for each taco.

### 5. Put it All Together

Transfer the remaining Birria sauce to serving bowls. Squeeze the **Lime** over the **Jicama Salsa** and serve alongside the tacos. Dip the tacos into the sauce as you eat and enjoy!

*The steak will not be fully cooked at this point but will finish cooking in the Birria Sauce.*

*The beef brisket is already fully cooked.*

*You may need to cook the tacos in batches. The key is not to crowd them.*

*Make sure you grab both steak AND brisket with the tongs.*

Instructions for two servings.

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois**