



Asian Fusion Beef Tacos

with Creamy Slaw & Crispy Shallots

KID FRIENDLY

BESTSELLER

Grab your Meal Kit with this symbol



Carrot



Radish



Oyster Sauce



Shredded Cabbage Mix



Garlic Aioli



Beef Strips



Mini Flour Tortillas



Crispy Shallots



Beef Strips

Prep in: 10-20 mins
Ready in: 15-25 mins

Tacos with Asian flavours are coming together to make an unbeatable fusion of flavours. It's packing tortillas with oyster sauce-glazed beef strips, adding a colourful slaw and sprinkling crispy shallots for a bit of crunch. It's the ultimate combination!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Soy Sauce, Brown Sugar, Sesame Oil, Vinegar (White Wine or Rice Wine)

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
radish	1	2
oyster sauce	1 medium packet	1 large packet
soy sauce*	1 tbs	2 tbs
brown sugar*	1 tbs	2 tbs
shredded cabbage mix	1 bag (150g)	1 bag (300g)
garlic aioli	1 medium packet	1 large packet
sesame oil* (optional)	½ tbs	1 tbs
vinegar* (white wine or rice wine)	drizzle	drizzle
beef strips	1 packet	1 packet (or 2 packets)
mini flour tortillas	6	12
crispy shallots	1 medium packet	1 large packet
beef strips**	1 packet	1 packet (or 2 packets)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2914kJ (696Cal)	655kJ (157Cal)
Protein (g)	38.5g	8.7g
Fat, total (g)	32.8g	7.4g
- saturated (g)	10g	2.2g
Carbohydrate (g)	58.3g	13.1g
- sugars (g)	16g	3.6g
Sodium (mg)	1786mg	402mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3710kJ (886Cal)	651kJ (155Cal)
Protein (g)	67.3g	11.8g
Fat, total (g)	41.2g	7.2g
- saturated (g)	13.3g	2.3g
Carbohydrate (g)	58.3g	10.2g
- sugars (g)	16g	2.8g
Sodium (mg)	1836mg	322mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



2023 | CW32



Get prepped

- Grate the **carrot**. Thinly slice **radish**.
- In a small bowl, combine **oyster sauce**, the **soy sauce** and the **brown sugar**.

Little cooks: Older kids can help grate the carrot under adult supervision.



Cook the beef strips

- In a large frying pan, heat a drizzle of **olive oil** over high heat. When oil is hot, cook **beef strips** in batches until browned and cooked through, **1-2 minutes**.
- Return all **beef** to the pan, then add the **oyster sauce mixture** and stir until beef is coated, **1-2 minutes**. Remove from heat.
- Microwave **mini flour tortillas** on a plate in **10 second** bursts, or until warmed through.

Little cooks: Help warm the tortillas with oven gloves and under adult supervision. Be careful, the plate can get hot!

Custom Recipe: If you've doubled your beef strips, cook in batches for best results.



Toss the slaw

- In a medium bowl, combine **shredded cabbage mix**, **carrot**, **garlic aioli**, the **sesame oil** (if using) and a drizzle of **vinegar**. Season to taste.



Serve up

- Bring everything to the table to serve. Fill tortillas with some creamy slaw, radish and Asian-style beef.
- Sprinkle with **crispy shallots** to serve. Enjoy!

Little cooks: Add the finishing touch by sprinkling over the shallots!

Rate your recipe

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