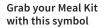


# Quick Asian-Style Beef Tacos with Creamy Slaw & Crispy Shallots

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BESTSELLER



















**Beef Strips** 

Crispy Shallots

**Oyster Sauce** 









Mini Flour Tortillas



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

Eat Me Early\*

\*Custom Position \*Custom Recipe only Everything tastes better in taco form. Case in point: this stunning cuisine mash-up! Steamy tortillas are filled with savoury-sweet Japanese-inspired beef strips and topped with a creamy Southern-style slaw and crispy shallots. All of this ready in just 15 minutes, taco night just got a whole lot better.

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

#### **Pantry items**

Olive Oil, Brown Sugar, Soy Sauce, Sesame Oil (Optional), 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
cucumber	1 (medium)	1 (large)
oyster sauce	1 medium packet	1 large packet
brown sugar*	1 tbs	2 tbs
soy sauce*	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 small packet	2 small packets OR 1 large packet
mini flour tortillas	6	12
crispy shallots	1 medium packet	1 large packet
chicken breast strips**	1 packet	1 packet

<sup>\*</sup>Pantry Items \*\*Custom Recipe Ingredient

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2934kJ (701Cal)	587kJ (140Cal)
Protein (g)	39g	7.8g
Fat, total (g)	32.9g	6.6g
- saturated (g)	10g	2g
Carbohydrate (g)	58.7g	11.7g
- sugars (g)	16.3g	3.3g
Sodium (mg)	1788mg	358mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2885kJ (690Cal)	<b>540kJ</b> (129Cal)
Protein (g)	42.7g	8g
Fat, total (g)	29.8g	5.6g
- saturated (g)	8.3g	1.6g
Carbohydrate (g)	58.7g	11g
- sugars (g)	16.3g	3g
Sodium (mg)	1820mg	340mg

The quantities provided above are averages only.

#### Allergens

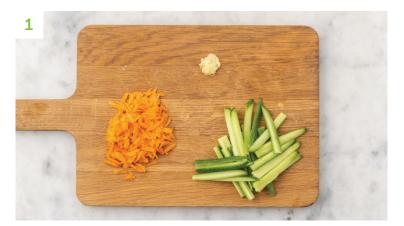
Always read product labels for the most up-to-date allergen information.

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





## Get prepped

- Grate the carrot. Thinly slice cucumber into sticks.
- In a small bowl, combine oyster sauce, the brown sugar and soy sauce.

**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.
- Add the **oyster sauce mixture** and stir until the beef is coated, **1-2 minutes**.
- While the beef is cooking, microwave mini flour tortillas on a plate in 10 second bursts until warmed through.

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

**TIP:** Cooking the meat in batches over high heat helps it stay tender.

**Custom Recipe:** If you've swapped to chicken breast strips, heat a large frying pan over medium-high heat with a drizzle of olive oil. Cook chicken strips until browned and cooked through, 3-4 minutes each side. Add the sauce and continue as above.



#### 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, cucumber and Asian-style beef.
- Sprinkle with crispy shallots to serve. Enjoy!

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