



# Quick Sweet-Soy Beef Tacos

with Asian Slaw & Sriracha Mayo

KID FRIENDLY

Grab your Meal Kit with this symbol



Carrot



Cucumber



Spring Onion



Mayonnaise



Sriracha



Beef Strips



Sweet Soy Seasoning



Shredded Cabbage Mix



Mini Flour Tortillas



Slow-Cooked Beef Brisket

Prep in: **15-25 mins**  
Ready in: **15-25 mins**



Calorie Smart\*

\*Custom Recipe is not Calorie Smart

Take your tacos to the next level and reach for the stars with our sweet-soy seasoning because it's sure to change the whole profile of these tacos when it comes into contact with tender beef strips. If you dare, go another step further and layer a punchy sriracha mayo over the tortillas. The flavour in these tacos are limitless!

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

### Pantry items

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

## 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
<b>olive oil*</b>	refer to method	refer to method
carrot	½	1
cucumber	1 (medium)	1 (large)
spring onion	1 stem	2 stems
mayonnaise	1 medium packet	1 large packet
sriracha	1 packet (20g)	1 packet (40g)
beef strips	1 small packet	2 small packets OR 1 large packet
sweet soy seasoning	1 sachet	2 sachets
<b>honey*</b>	1 tsp	2 tsp
<b>soy sauce*</b>	1 tsp	2 tsp
shredded cabbage mix	1 bag (150g)	1 bag (300g)
<b>vinegar*</b> (white wine or rice wine)	drizzle	drizzle
<b>sesame oil*</b>	drizzle	drizzle
mini flour tortillas	6	12
slow-cooked beef brisket**	1 packet	1 packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2653kJ (634Cal)	577kJ (138Cal)
Protein (g)	38.9g	8.5g
Fat, total (g)	27.3g	5.9g
- saturated (g)	8.7g	1.9g
Carbohydrate (g)	53.3g	11.6g
- sugars (g)	16.6g	3.6g
Sodium (mg)	1501mg	327mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3998kJ (956Cal)	825kJ (197Cal)
Protein (g)	33.3g	6.9g
Fat, total (g)	64.7g	13.4g
- saturated (g)	24.3g	5g
Carbohydrate (g)	55.7g	11.5g
- sugars (g)	16.6g	3.4g
Sodium (mg)	1944mg	401mg

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](https://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



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## Get prepped

- Grate the **carrot** (see ingredients). Thinly slice **cucumber** into sticks. Thinly slice **spring onion**.
- In a small bowl, combine **mayonnaise** and **sriracha**. Set aside.
- In a medium bowl, combine **beef strips**, **sweet soy seasoning** and a drizzle of **olive oil**.

**Little cooks:** Take charge by combining the mayo and sriracha!

**Custom Recipe:** If you've upgraded to slow-cooked beef brisket, preheat oven to 240°C/220°C fan-forced. Place slow-cooked beef brisket in a baking dish. Pour liquid from the packaging over beef and season with sweet soy seasoning and a drizzle of olive oil.



## Toss the slaw & heat the tortillas

- Meanwhile, add **shredded cabbage mix**, **carrot** and a drizzle of **vinegar** and **sesame oil** to a second medium bowl. Season with **salt** and **pepper**. Toss to combine and set aside.
- 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!



## Cook the beef

- In a large frying pan, heat a drizzle of **olive oil** over high heat. When oil is hot, cook **beef** in batches until browned and cooked through, **1-2 minutes**.
- Return all the **beef** to the pan, then add the **honey** and **soy sauce**, tossing to combine, **1 minute**. Remove from heat.

**Custom Recipe:** Cover tightly with foil and bake for 12 minutes. Turn beef, then re-cover with foil and bake until heated through and liquid has slightly reduced, a further 12 minutes. Remove from oven and add the honey and soy sauce, tossing to combine.



## Serve up

- Spread some sriracha mayo over each tortilla, then top with some Asian slaw, cucumber and sticky sweet-soy beef.
- Top with spring onion. Serve with any remaining sriracha mayo. Enjoy!

## Rate your recipe

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