KID FRIENDLY









Cucumber



Spring Onion



Mayonnaise





**Beef Strips** 



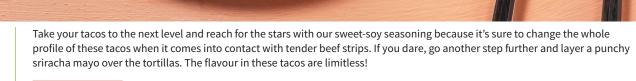


Seasoning



Mini Flour Tortillas





Prep in: 15-25 mins

### **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

9			
	2 People	4 People	
olive oil*	refer to method	refer to method	
carrot	1/2	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	
honey*	1 tsp	2 tsp	
soy sauce*	1 tsp	2 tsp	
shredded cabbage mix	1 bag (150g)	1 bag (300g)	
vinegar* (white wine or rice wine)	drizzle	drizzle	
sesame oil*	drizzle	drizzle	
mini flour tortillas	6	12	
slow-cooked beef brisket**	1 packet	1 packet	

<sup>\*</sup>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

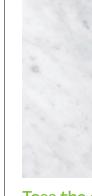
Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo 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 | CW49



## 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!



Did we make your tastebuds happy? Let our culinary team know: hellofresh.co.nz/rate

