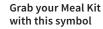
Quick Tex-Mex Beef Tacos with Creamy Aioli Slaw & Cheddar Cheese

KID FRIENDLY















Carrot

Beef Strips



Tex-Mex Spice Blend







Mini Flour Tortillas

Coriander

Shredded Cheddar



Cheese



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

You can't beat tacos for an easy, satisfying meal that everyone will love. So here's a new combo to get your tastebuds tingling, with garlicky aioli, spiced beef, slaw and charred sweetcorn to top it all off.

Pantry items

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
	sweetcorn	1 medium tin	1 large tin
	garlic	2 cloves	4 cloves
	carrot	1	2
	beef strips	1 medium packet	2 medium packets OR 1 large packet
	Tex-Mex spice blend	1 medium sachet	1 large sachet
	shredded cabbage mix	1 medium packet	1 large packet
	garlic aioli	1 medium packet	1 large packet
	white wine vinegar*	drizzle	drizzle
	mini flour tortillas	6	12
	shredded Cheddar cheese	1 medium packet	1 large packet
	coriander	1 packet	1 packet
	beef strips**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g			
Energy (kJ)	3188kJ (762Cal)	692kJ (165Cal)			
Protein (g)	43.4g	9.4g			
Fat, total (g)	39.8g	8.6g			
- saturated (g)	13.2g	2.9g			
Carbohydrate (g)	52.5g	11.4g			
- sugars (g)	12.2g	2.6g			
Sodium (mg)	1327mg	288mg			
Dietary Fibre (g)	11.4g	2.5g			

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3985kJ (952Cal)	681kJ (163Cal)
Protein (g)	72.2g	12.3g
Fat, total (g)	48.2g	8.2g
- saturated (g)	16.5g	2.8g
Carbohydrate (g)	52.5g	9g
- sugars (g)	12.2g	2.1g
Sodium (mg)	1377mg	235mg
Dietary fibre	11.4g	1.9g

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

- Drain sweetcorn. Finely chop garlic. Grate carrot. Discard any liquid from beef strips packaging.
- SPICY! The spice blend is mild, but use less if you're sensitive to heat. In a large bowl, combine garlic, Tex-Mex spice blend and a drizzle of olive oil. Season with salt and pepper, then add beef strips and toss to coat. Set aside.
- Heat a large frying pan over high heat. Cook sweetcorn until lightly charred,
 4-5 minutes. Transfer to a large bowl.

TIP: Cover the pan with a lid if the corn kernels are "popping" out.



Make the slaw

- Add carrot, shredded cabbage mix, garlic aioli and a drizzle of white wine vinegar to the bowl of charred corn. Season and toss to coat.
- 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

 Return the frying pan to high heat with a drizzle of olive oil. When oil is hot, cook beef strips until browned and cooked through, 1-2 minutes.

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



Serve up

- Bring everything to the table to serve. Top each tortilla with creamy slaw,
 Tex-Mex beef strips and shredded Cheddar cheese.
- Tear over coriander to serve. Enjoy!

Little cooks: Take the lead and help build the tacos!



Did we make your tastebuds happy?
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