



# Quick Tex-Mex Beef Tacos

with Creamy Aioli Slaw & Cheddar Cheese

KID FRIENDLY

Grab your Meal Kit with this symbol



Sweetcorn



Garlic



Carrot



Beef Strips



Tex-Mex Spice Blend



Shredded Cabbage Mix



Garlic Aioli



Mini Flour Tortillas



Shredded Cheddar Cheese



Coriander



Beef Strips

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.

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

### Pantry items

Olive Oil, White Wine Vinegar

## 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
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
<b>white wine vinegar*</b>	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](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

- 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!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)