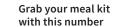


Asian Beef Tacos & Radish Slaw

with Sriracha Mayo & Spring Onion

KID FRIENDLY









Onion







Radish

Spring Onion





Mayonnaise

Srirach





Beef Mince

Garlic Paste



Oyster Sauce

Shredded Cabbage Mix



Mini Flour Tortillas



Pork

Po Mi



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

Bring it in and gather around because you don't want to miss your chance to get a taste of these tacos. Tonight, pack them with sriracha mayo, oyster sauce beef and a peppery radish slaw. These tacos are sure to draw a crowd.

Pantry items

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

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after cutting raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

ingredients			
	2 People	4 People	
olive oil*	refer to method	refer to method	
onion	1/2	1	
carrot	1	2	
radish	1	2	
spring onion	1 stem	1 stem	
mayonnaise	1 medium packet	1 large packet	
sriracha	1 medium packet	1 large packet	
beef mince	1 medium packet	2 medium packets OR 1 large packet	
garlic paste	1 small packet	1 medium packet	
oyster sauce	1 medium packet	1 large packet	
soy sauce*	2 tsp	4 tsp	
brown sugar*	1 tsp	2 tsp	
shredded cabbage mix	1 medium packet	1 large packet	
sesame oil*	1 tsp	2 tsp	
vinegar* (white wine or rice wine)	drizzle	drizzle	
mini flour tortillas	6	12	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3456kJ (826Cal)	619kJ (148Cal)
Protein (g)	39.6g	7.1g
Fat, total (g)	41.9g	7.5g
- saturated (g)	15.2g	2.7g
Carbohydrate (g)	65.7g	11.8g
- sugars (g)	12.3g	2.2g
Sodium (mg)	2050mg	367mg
Dietary Fibre (g)	15.2g	2.7g

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.



Get prepped

- Finely chop onion (see ingredients). Grate carrot. Thinly slice radish and spring onion.
- In a small bowl, combine mayonnaise and sriracha.

Little cooks: Take charge by combining the sauce!



Cook the beef filling

- In a large frying pan, heat a drizzle of olive oil over high heat. When oil
 is hot, cook beef mince and onion, breaking up with a spoon, until just
 browned, 4-5 minutes.
- Add garlic paste and cook until fragrant, 1 minute.
- Remove pan from heat, add oyster sauce, the soy sauce, brown sugar
 and a splash of water to the pan, stir until just combined, 1 minute. Season
 to taste.



Make the slaw

- Meanwhile, combine shredded cabbage mix, radish, carrot, the sesame oil
 and a drizzle of vinegar in a medium bowl.
- Microwave mini flour tortillas on a plate in 10 second bursts, until warmed through.



Serve up

- Spread a thin layer of sriracha mayo over tortillas.
- Top with some radish slaw and Asian beef.
- · Garnish with spring onion to serve. Enjoy!

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



