



# Asian Beef Tacos & Radish Slaw

with Sriracha Mayo & Spring Onion

KID FRIENDLY

Grab your meal kit with this number

27



Onion



Carrot



Radish



Spring Onion



Mayonnaise



Sriracha



Beef Mince



Garlic Paste



Oyster Sauce



Shredded Cabbage Mix



Mini Flour Tortillas



Beef Strips



Pork Mince

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

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
onion	½	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
<b>soy sauce*</b>	2 tsp	4 tsp
<b>brown sugar*</b>	1 tsp	2 tsp
shredded cabbage mix	1 medium packet	1 large packet
<b>sesame oil*</b>	1 tsp	2 tsp
<b>vinegar*</b> (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](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

2024 | CW25



## 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!



## 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.



## 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.



## 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!

### CUSTOM OPTIONS



#### SWAP TO BEEF STRIPS

Follow method above, cooking in batches if needed.



#### SWAP TO PORK MINCE

Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

