



Asian Beef & Radish Tacos

with Creamy Slaw

KID FRIENDLY

Grab your meal kit
with this number

36



Carrot



Radish



Oyster Sauce



Shredded Cabbage
Mix



Garlic Aioli



Beef Strips



Mini Flour
Tortillas



Beef
Strips



Diced
Chicken

Prep in: **10-20** mins
Ready in: **15-25** mins

Tacos with inspired by Asian cooking are coming together to make an unbeatable fusion of flavours. We've packed tortillas with oyster sauce-glazed beef strips and added a colourful slaw with radish for a bit of peppery crunch. It's the ultimate combination!

Pantry items

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

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling 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
olive oil*	refer to method	refer to method
carrot	1	2
radish	1	2
oyster sauce	1 medium packet	1 large packet
brown sugar*	1 tbs	2 tbs
soy sauce*	1 tbs	2 tbs
shredded cabbage mix	1 medium packet	1 large packet
garlic aioli	1 medium packet	1 large packet
sesame oil* (optional)	2 tsp	4 tsp
vinegar* (white wine or rice wine)	drizzle	drizzle
beef strips	1 medium packet	2 medium packets OR 1 large packet
mini flour tortillas	6	12

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2776kJ (663Cal)	632kJ (151Cal)
Protein (g)	38.2g	8.7g
Fat, total (g)	31.6g	7.2g
- saturated (g)	8.7g	2g
Carbohydrate (g)	53.1g	12.1g
- sugars (g)	15.7g	3.6g
Sodium (mg)	1820mg	414mg
Dietary Fibre (g)	9.4g	2.1g

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

2024 | CW31



Get prepped

- Grate **carrot**. Thinly slice **radish**.
- In a small bowl, combine **oyster sauce**, the **brown sugar** and **soy sauce**.

Little cooks: Older kids can help grate the carrot under adult supervision.



Cook the beef strips

- In a large frying pan, heat a drizzle of **olive oil** over high heat. When oil is hot, cook **beef strips** in batches until browned and cooked through, **1-2 minutes**.
- Return all **beef** to the pan, then add **oyster sauce mixture** and toss until beef is coated, **1-2 minutes**. Remove from heat.
- Microwave **mini flour tortillas** on a plate in **10 second** bursts, or until warmed through.

Little cooks: Help warm the tortillas with oven gloves and under adult supervision. Be careful, the plate can get hot!

CUSTOM OPTIONS

+ **DOUBLE BEEF STRIPS**
Follow method above.

↻ **SWAP TO DICED CHICKEN**
Cook chicken until cooked through, 4-6 minutes.



Toss the slaw

- In a medium bowl, combine **shredded cabbage mix**, **carrot**, **garlic aioli**, the **sesame oil** (if using) and a drizzle of **vinegar**. Season to taste.



Serve up

- Bring everything to the table to serve. Fill tortillas with some creamy slaw, radish and Asian beef. Enjoy!

Little cooks: Kids can help assemble the tacos!

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

