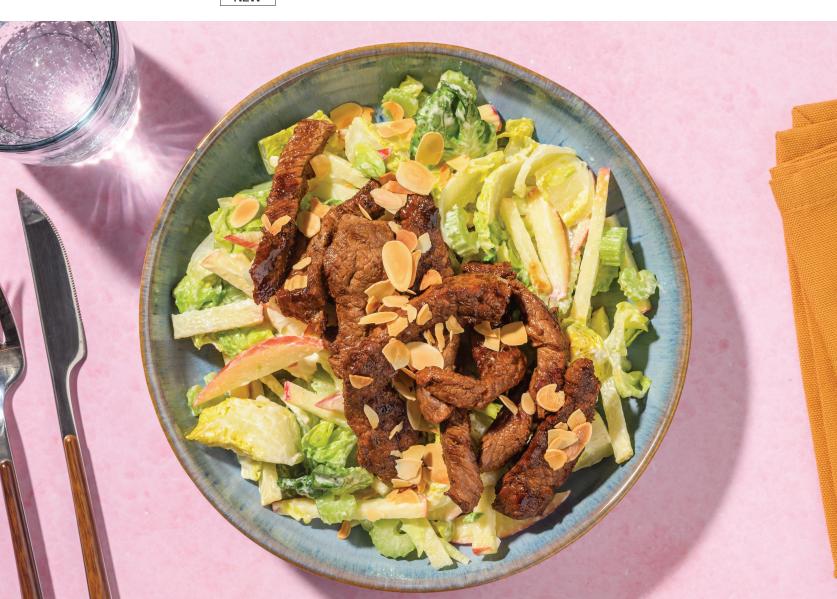


Herbed Beef & Waldorf-Style Salad

with Dill-Parsley Mayo & Flaked Almonds

NEW



Grab your meal kit with this number











Flaked Almonds





Herb & Mushroom Seasoning



Dill & Parsley Mayonnaise





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

Carb Smart





This hearty and refreshing salad will not leave you wanting, with tender beef strips, crunchy cos, sweet and crisp apple and nutty flaked almonds. Tossed together with a creamy dill-parsley mayo, this epic combo is sure to satisfy! **Pantry items** Olive Oil, Honey

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
cos lettuce	1 head	2 heads
celery	1 stalk	2 stalks
apple	1	2
flaked almonds	1 packet	2 packets
beef strips	1 medium packet	2 medium packets OR 1 large packet
herb & mushroom seasoning	1 medium sachet	2 medium sachets
honey*	1 tsp	2 tsp
dill & parsley mayonnaise	1 medium packet	1 large packet

^{*}Pantry Items

Nutrition

Per Serving	Per 100g
1891kJ (452cal)	261kJ (62cal)
32.8g	4.5g
27.1g	3.7g
5.8g	0.8g
17.2g	2.4g
14.1g	1.9g
921mg	127mg
5.5g	0.8g
	1891kJ (452cal) 32.8g 27.1g 5.8g 17.2g 14.1g 921mg

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

- Roughly chop **cos lettuce**. Thinly slice **celery**. Thinly slice **apple** into sticks.
- Heat a large frying pan over medium-high heat. Toast flaked almonds, tossing, until golden, 2-3 minutes. Set aside.
- Discard any liquid from **beef strips** packaging.
- In a medium bowl, combine beef strips, herb & mushroom seasoning and a drizzle of olive oil.



Cook the beef

- · Return frying pan to high heat with a drizzle of olive oil.
- When oil is hot, cook **beef strips** in batches, tossing, until browned and cooked through, **1-2 minutes**.
- Remove pan from heat and return all beef to pan. Add the honey and toss to coat.

TIP: Cooking the meat in batches over a high heat helps it stay tender.



Bring it all together

CUSTOM

OPTIONS

- In a large bowl, combine dill & parsley mayonnaise and a drizzle of olive oil. Add cos lettuce, celery and apple, then toss to combine.
- Season to taste with **salt** and **pepper**.



Serve up

- Divide waldorf-style salad between bowls.
- Top with herbed beef and sprinkle over toasted almonds to serve. Enjoy!



