



Sticky Beef Tacos & Charred Corn Salsa

with Dill-Parsley Mayo Slaw

KID FRIENDLY



Grab your meal kit with this number

27



Sweetcorn



Tomato



Beef Mince



Classic Roast Seasoning



Onion Chutney



Mini Flour Tortillas



Shredded Cabbage Mix



Dill & Parsley Mayonnaise



Parsley



Beef Rump



Beef Mince

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

Sometimes it can be tricky to find new ways to jazz up tacos, but not tonight - onion chutney on beef is taking out the guesswork and creating new inspiration for your taco night. We also threw a herby mayo into the slaw for a bit of fun.

Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

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
sweetcorn	1 medium tin	2 medium tins
tomato	1	2

beef mince	1 medium packet	2 medium packets OR 1 large packet
classic roast seasoning	1 medium sachet	1 large sachet
onion chutney	1 medium packet	1 large packet
mini flour tortillas	6	12
vinegar* (white wine or balsamic)	drizzle	drizzle
shredded cabbage mix	1 medium packet	1 large packet
dill & parsley mayonnaise	1 medium packet	1 large packet
parsley	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2813kJ (647cal)	647kJ (149cal)
Protein (g)	39.4g	9.1g
Fat, total (g)	32.2g	7.4g
- saturated (g)	9.4g	2.2g
Carbohydrate (g)	51.6g	11.9g
- sugars (g)	14.9g	3.4g
Sodium (mg)	1157mg	266mg
Dietary Fibre (g)	9.2g	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](https://www.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 | CW51



1

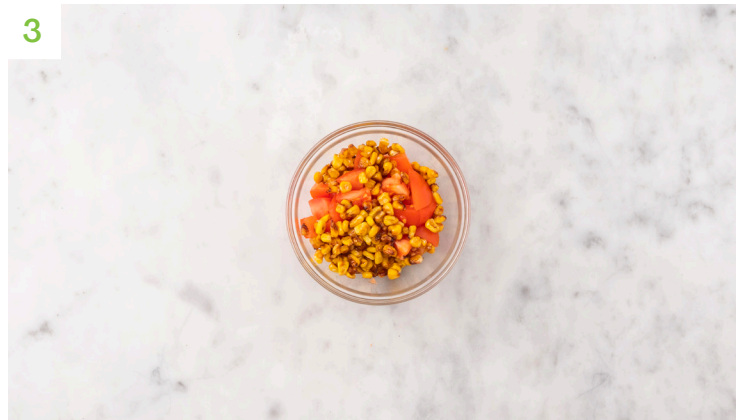


Get prepped

- Drain **sweetcorn**.
- Heat a large frying pan over high heat. Cook **sweetcorn** until lightly browned, **4-5 minutes**. Transfer to a medium bowl and set aside.
- Meanwhile, finely chop **tomato**.

TIP: Cover the pan with a lid if the corn kernels are popping out!

3



Toss the salsa & slaw

- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.
- Meanwhile, add **tomato** and a drizzle of the **vinegar** and **olive oil** to the bowl of **charred corn**. Season to taste.
- In a second medium bowl, combine **shredded cabbage mix** and **dill & parsley mayonnaise**.

Little cooks: Kids can help combine the ingredients for the salsa and slaw.

2



Cook the beef

- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **beef mince**, breaking up with a spoon, until just browned, **4-5 minutes**.
- Add **classic roast seasoning**, and cook, stirring, until fragrant, **1-2 minutes**.
- Remove from the heat, then add **onion chutney** and a splash of **water**, stirring to combine.

4



Serve up

- Top each tortilla with dill-parsley mayo slaw, spiced beef and charred corn salsa.
- Tear over **parsley** to serve. Enjoy!

Little cooks: Kids can help build the tacos!

**CUSTOM
OPTIONS**



SWAP TO BEEF RUMP

Thinly slice into strips. Cook as above, for 1-2 minutes.



DOUBLE BEEF 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.

