

Honey & Thyme Beef Tacos

with Leafy Salad & Aioli

Grab your Meal Kit with this symbol



Garlic



Thyme



Tomato



Dried Oregano



Beef Strips



Mixed Salad Leaves



Mini Flour Tortillas



Garlic Aioli



Greek Salad Cheese/
Feta Cheese

 Hands-on: 15-25 mins
Ready in: 15-25 mins

The secret to our colourful, Mediterranean-style beef tacos is all in the leafy goodness. Substituting Greek yoghurt for garlic aioli lends a pleasant creaminess and finishing it with crumbly cheese means you can chomp down on these tasty delights without a second thought.

Pantry items

Olive Oil, Honey, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
thyme	1 bunch	1 bunch
tomato	1	2
dried oregano	1 sachet	1 sachet
honey*	1 tbs	2 tbs
white wine vinegar*	drizzle	drizzle
beef strips	1 packet	1 packet
mixed salad leaves	1 bag (60g)	1 bag (120g)
mini flour tortillas	8	16
garlic aioli	1 packet (50g)	1 packet (100g)
Greek salad cheese/ feta cheese	1 block (50g)	1 block (100g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3437kJ (821Cal)	873kJ (208Cal)
Protein (g)	41.3g	10.5g
Fat, total (g)	44.4g	11.3g
- saturated (g)	15.1g	3.8g
Carbohydrate (g)	60.4g	15.3g
- sugars (g)	14.9g	3.8g
Sodium (mg)	1108mg	282mg

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.



Get prepped

Finely chop the **garlic**. Pick the **thyme** leaves and finely chop. Roughly chop the **tomato**.



Flavour the beef

In a medium bowl, combine the **garlic, thyme, dried oregano, honey, a drizzle of white wine vinegar** and a drizzle of **olive oil**, then season with **salt**. Add the **beef strips** and toss to coat.



Cook the beef

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. When the oil is hot, cook the **beef strips**, in batches, until browned and cooked through, **2-3 minutes**. Transfer to a plate.

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



Make the salad

In a large bowl, combine a drizzle of **white wine vinegar** and a drizzle of **olive oil**, then season with **salt** and **pepper**. Add the **tomato** and **mixed salad leaves**. Set aside.



Heat the tortillas

Microwave the **mini flour tortillas** on a plate in **10 second** bursts until warmed through.



Serve up

Toss the salad. Bring everything to the table to serve. Spread the **garlic aioli** over the tortillas, then top with the leafy salad and honey-thyme beef. Crumble over the **cheese**.

Enjoy!