



# Quick Japanese-Style Beef Tacos

with Creamy Slaw & Crispy Shallots

Grab your Meal Kit with this symbol



Garlic



Baby Spinach Leaves



Garlic Aioli



Oyster Sauce



Slaw Mix



Beef Strips



Mini Flour Tortillas



Coriander



Crispy Shallots

Hands-on: **10-20 mins**  
Ready in: **15-25 mins**

Everything tastes better in taco form. Case in point: this stunning cuisine mash-up! Steamy tortillas are filled with savoury-sweet Japanese-inspired beef strips and topped with a creamy Southern-style slaw and crispy shallots. All of this ready in just 15 minutes, taco night just got a whole lot better.

## Pantry items

Olive Oil, Sesame Oil, Soy Sauce, Brown Sugar

## 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
baby spinach leaves	1 bag (30g)	1 bag (60g)
garlic aioli	1 packet (50g)	1 packet (100g)
sesame oil*	1 tbs	2 tbs
oyster sauce	1 packet (45g)	1 packet (100g)
soy sauce*	1 tbs	2 tbs
water*	1 tbs	2 tbs
brown sugar*	1 tbs	2 tbs
slaw mix	1 bag (150g)	1 bag (300g)
beef strips	1 medium packet	1 large packet
mini flour tortillas	8	16
coriander	1 bunch	1 bunch
crispy shallots	1 packet	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3300kJ (788Cal)	771kJ (184Cal)
Protein (g)	52.4g	12.2g
Fat, total (g)	32.5g	7.6g
- saturated (g)	9.2g	2.1g
Carbohydrate (g)	66.8g	15.6g
- sugars (g)	15.8g	3.7g
Sodium (mg)	1941mg	453mg

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.



## Get prepped

Finely chop the **garlic**. Roughly chop the **baby spinach leaves**.



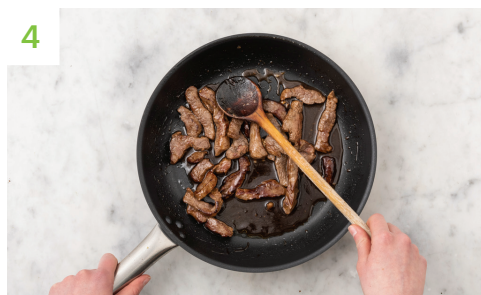
## Make the sauces

In a medium bowl, combine the **garlic aioli** and **sesame oil**. In a small bowl, combine the **oyster sauce**, **soy sauce**, **water** and **brown sugar**. Set aside.



## Toss the slaw

Add the **slaw mix** and **baby spinach** to the **sesame aioli**. Season to taste and toss to coat. Set aside.



## Cook the beef

In a large frying pan, heat a drizzle of **olive oil** over a high-heat. When the oil is hot, cook the **beef strips**, tossing, until browned and cooked through, **1-2 minutes** (cook in batches if your pan is getting crowded). Add the **garlic** to the **beef** and cook until fragrant, **1 minute**. Add the **oyster sauce mixture** and stir until the beef is coated, **1-2 minutes**.

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



## Heat the tortillas

While the beef is cooking, microwave the **mini flour tortillas** on a plate for **10 second** bursts or until warmed through.



## Serve up

Bring everything to the table to serve. Fill the tortillas with some creamy slaw and Japanese-style beef. Tear over the **coriander** and sprinkle with the **crispy shallots**.

Enjoy!