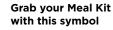


Japanese Beef Tacos

with Quick-Pickled Cucumber & Toasted Sesame Seeds









Cucumber





Beef Strips



Mixed Sesame



Mini Flour Tortillas

Seeds



Japanese



Dressing



Coconut Sweet



Chilli Mayonnaise



Olive Oil, Vinegar (White Wine or Rice Wine), Soy Sauce, Honey



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 |
| cucumber | 1 (medium) | 1 (large) |
| vinegar* (white wine or rice wine) | ¼ cup | ½ cup |
| water* | ¼ cup | ½ cup |
| ginger | 1 knob | 2 knobs |
| garlic | 1 clove | 2 cloves |
| soy sauce* | 2½ tbs | ⅓ cup |
| honey* | 4 tsp | 2½ tbs |
| beef strips | 1 packet | 1 packet |
| mixed sesame seeds | 1 sachet | 2 sachets |
| mini flour tortillas | 8 | 16 |
| Japanese dressing | 1 packet (30g) | 2 packets (60g) |
| slaw mix | 1 bag (150g) | 1 bag (300g) |
| coconut sweet chilli mayonnaise | 1 packet (50g) | 1 packet (100g) |

^{*}Pantry Items

Nutrition

| | Per Serving | Per 100g |
|------------------|-----------------|-----------------------|
| Energy (kJ) | 3720kJ (888Cal) | 725kJ (173Cal) |
| Protein (g) | 46.2g | 9.0g |
| Fat, total (g) | 42.7g | 8.3g |
| - saturated (g) | 6.5g | 1.3g |
| Carbohydrate (g) | 74.9g | 14.6g |
| - sugars (g) | 19.4g | 3.8g |
| Sodium (mg) | 2960mg | 577mg |

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.



1. Pickle the cucumber

Thinly slice the **cucumber** into batons. In a medium bowl, combine the vinegar, water and a generous pinch of sugar and salt. Stir, then add the **cucumber** and toss to coat. Set aside until serving.

TIP: Slicing the cucumber very thinly helps it pickle faster!

TIP: Stir the cucumber occasionally so it stays submerged.



2. Flavour the beef

Finely grate the **ginger** and **garlic** (or use a garlic press). In a medium bowl, combine the **ginger**, garlic, soy sauce and honey. Add the beef strips and toss to coat. Set aside.



3. Toast the sesame seeds

Heat a large frying pan over a medium-high heat. Add the **mixed sesame seeds** and toast, tossing, until golden, **3-4 minutes**. Transfer to a small bowl.



4. Cook the beef

Return the pan to a high heat with a **drizzle** of olive oil. Add 1/2 the beef strips, shaking off any excess marinade back into the bowl, and cook, tossing, until browned, **1-2 minutes**. Transfer to a plate. Repeat with the remaining beef strips.

TIP: Cooking the beef without any excess marinade helps keep it tender without stewing the meat.



5. Make the slaw

Heat the mini flour tortillas in a sandwich press or on a plate in the microwave for 10 second bursts, until warmed. In a medium bowl, combine the Japanese dressing with a drizzle of olive oil. Add the slaw mix and the toasted sesame seeds and toss to coat.



6. Serve up

Drain the pickled cucumber. Bring everything to the table to serve. Spread the **coconut sweet** chilli mayonnaise over the tortillas. Top with the Japanese slaw, beef strips and pickled cucumber.

Enjoy!