



# Korean-Style Beef Tacos

with Garlic Aioli & Crispy Shallots

Grab your Meal Kit with this symbol



Garlic



Sesame Seeds



Beef Strips



Carrot



Pear



Cos Lettuce



Coriander



Mini Flour Tortillas



Garlic Aioli



Crispy Shallots

Hands-on: 25 mins  
Ready in: 30 mins

Winner, winner, Korean dinner – this Asian take on tacos includes creamy garlic aioli, crispy shallots and a fresh salad. Tender beef strips marinated in soy sauce and honey are what makes it really sizzle!

*Unfortunately, this week's cucumber was in short supply, so we've replaced it with pear. Don't worry, the recipe will be just as delicious!*

### Pantry items

Olive Oil, 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

	4 People
olive oil*	refer to method
garlic	3 cloves
soy sauce*	½ cup
honey*	2 tbs
sesame seeds	1 packet
beef strips	1 packet
carrot	1
pear	2
cos lettuce	1 head
coriander	1 bunch
mini flour tortillas	16
garlic aioli	1 packet (100g)
crispy shallots	2 packets

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	3620kJ (865Cal)	707kJ (169Cal)
Protein (g)	45.2g	8.8g
Fat, total (g)	36.7g	7.2g
- saturated (g)	7.6g	1.5g
Carbohydrate (g)	83.1g	16.2g
- sugars (g)	25.1g	4.9g
Sodium (g)	1690mg	331mg

## 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.



### 1. Flavour the beef

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

**TIP:** If you have time, marinate the beef for at least **15 minutes** to enhance the flavour and increase tenderness.



### 2. Prep the salad

Grate the **carrot** (unpeeled). Thinly slice the **pear**. Shred the **cos lettuce**. Roughly chop the **coriander**.



### 3. Make the salad

In a medium bowl, combine the **carrot** and **cos lettuce**. Season with a **pinch** of **salt** and **pepper** and toss to coat. Set aside.



### 4. Cook the beef

In a large frying pan, heat a **drizzle of olive oil** over a high heat. When the oil is hot, add **1/3** of the **beef strips** and cook, tossing, until browned and cooked through, **1-2 minutes**. Transfer to a plate and repeat with the **remaining beef strips**.

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



### 5. Heat the tortillas

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



### 6. Serve up

Bring everything to the table to serve. Spread some **garlic aioli** over a tortilla and top with some pear, cos salad, Korean beef strips and **crispy shallots**. Garnish with the coriander.

**Enjoy!**