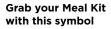
Korean-Style Beef Tacos

with Garlic Aioli & Crispy Shallots



















Cos Lettuce





Coriander



Mini Flour Tortillas

Garlic Aioli

Crispy Shallots

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!

Olive Oil, Soy Sauce, Honey

Pantry items

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

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	4 People
olive oil*	refer to method
garlic	3 cloves
soy sauce*	⅓ 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 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!