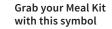
Quick Honey-Soy Beef Tacos with Pickled Onion & Crushed Peanuts















Beef Strips





Carrot

Salad Leaves

Fresh Chilli (Optional)



Mini Flour Tortillas

Garlic Aioli



Crushed Peanuts

Pantry items

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

You think you know tacos? Think again! Our Asian-style beef filling changes the whole flavour profile of these tacos with its sweet and salty honey-soy glaze. Top them with fresh veggies and a punchy onion pickle for maximum enjoyment of this game changer in fusion cuisine.

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

9		
	2 People	4 People
olive oil*	refer to method	refer to method
garlic	1 clove	2 cloves
onion	1/2	1
soy sauce*	2½ tbs	⅓ cup
honey*	1 tbs	2 tbs
beef strips	1 packet	1 packet
vinegar* (white wine or rice wine)	1/4 cup	½ cup
carrot	1	2
fresh chilli (optional)	1/2	1
salad leaves	1 medium bag	1 large bag
mini flour tortillas	8	16
garlic aioli	1 packet (50g)	1 packet (100g)
crushed peanuts	1 packet	2 packets

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3536kJ (845Cal)	735kJ (176Cal)
Protein (g)	46.1g	9.6g
Fat, total (g)	41.7g	8.7g
- saturated (g)	10.9g	2.3g
Carbohydrate (g)	67.4g	14g
- sugars (g)	16.9g	3.5g
Sodium (mg)	1839mg	382mg

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Finely chop garlic. Thinly slice onion (see ingredients).
- In a medium bowl, combine garlic, the soy sauce and the honey. Add beef strips and toss to coat. Set aside.
- In a small bowl, combine the vinegar and a good pinch of sugar and salt.
 Scrunch onion in your hands, then add to pickling liquid with just enough water to cover onion. Stir to coat and set aside.

TIP: If you don't like pickled onion, cook the onion in step 3 with the beef!



Cook the beef

- In a large frying pan, heat a drizzle of olive oil over high heat. When oil is hot, cook beef strips, in batches, tossing, until browned and cooked through,
 1-2 minutes. Transfer to a plate.
- Meanwhile, microwave mini flour tortillas on a plate for 10 second bursts, until warmed through.

TIP: You can cook the onion with the beef if you prefer.

TIP: Cooking the beef in batches over a high heat keeps it tender



Prep the salad

- While the onion is pickling, grate carrot. Thinly slice fresh chilli (if using).
- In a second medium bowl, combine **carrot**, **salad leaves** and **chilli**. Season with **salt** and **pepper** and toss to combine. Set aside.

Little cooks: Take the lead by tossing the salad!



Serve up

- · Drain pickled onion.
- Top tortillas with salad, honey-soy beef and pickled onion.
- Spoon over **garlic aioli** and garnish with **crushed peanuts** to serve.

Little cooks: Add the finishing touch by sprinkling over the garnish!

Enjoy!