

# Quick Honey-Soy Beef Tacos

with Pickled Onion & Crushed Peanuts

Grab your Meal Kit with this symbol



Garlic



Onion



Beef Strips



Carrot



Fresh Chilli (Optional)



Salad Leaves



Mini Flour Tortillas





Garlic Aioli



Crushed Peanuts

### Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

 Hands-on: **20-30 mins**  
Ready in: **25-35 mins**  
 Spicy (optional fresh chilli)

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.

### Pantry items

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



## 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                             | 1 clove         | 2 cloves        |
| onion                              | ½               | 1               |
| soy sauce*                         | 2½ tbs          | ½ cup           |
| honey*                             | 1 tbs           | 2 tbs           |
| beef strips                        | 1 packet        | 1 packet        |
| vinegar* (white wine or rice wine) | ¼ cup           | ½ cup           |
| carrot                             | 1               | 2               |
| fresh chilli (optional)            | ½               | 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](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

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## 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!

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## 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

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## 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!

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## 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!