



Quick Tex-Mex Beef Tacos

with Creamy Aioli Slaw & Cheddar Cheese

Grab your Meal Kit with this symbol



Sweetcorn



Garlic



Carrot



Tex-Mex Spice Blend



Beef Strips



Shredded Cabbage Mix



Garlic Aioli



Mini Flour Tortillas



Coriander



Shredded Cheddar Cheese

Hands-on: 15-25 mins
Ready in: 15-25 mins

You can't beat tacos for an easy, satisfying meal that everyone will love. So here's a new combo to get your tastebuds tingling, with garlicky aioli, spiced beef, slaw and charred sweetcorn to top it all off.

Pantry items

Olive Oil, White Wine Vinegar

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
sweetcorn	½ tin	1 tin
garlic	3 cloves	6 cloves
carrot	1	2
Tex-Mex spice blend	1 sachet	1 sachet
beef strips	1 packet	1 packet
shredded cabbage mix	1 bag (150g)	1 bag (300g)
garlic aioli	1 packet (50g)	1 packet (100g)
white wine vinegar*	1 tsp	2 tsp
mini flour tortillas	8	16
coriander	1 bag	1 bag
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3901kJ (932Cal)	688kJ (164Cal)
Protein (g)	61.5g	10.9g
Fat, total (g)	41.1g	7.3g
- saturated (g)	13.6g	2.4g
Carbohydrate (g)	66.2g	11.7g
- sugars (g)	15.9g	2.8g
Sodium (mg)	1600mg	282mg

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 & char the corn

SPICY! The spice blend is mild, but use less if you're sensitive to heat.

- Drain **sweetcorn** (see ingredients). Finely chop **garlic**. Grate **carrot**.
- In a large bowl, combine the **garlic**, **Tex-Mex spice blend** and a drizzle of **olive oil**. Season with **salt** and **pepper**, then add **beef strips** and toss to coat. Set aside.
- Heat a large frying pan over a high heat. Cook **sweetcorn** until lightly charred, **4-5 minutes**. Transfer to a bowl and season.

TIP: Cover the pan with a lid if the corn kernels are "popping" out.



Make the slaw & heat the tortillas

- In a medium bowl, combine **carrot**, **shredded cabbage mix**, **garlic aioli** and **white wine vinegar**. Season and toss to coat.
- Microwave **mini flour tortillas** on a plate for **10 second** bursts, or until warmed through.



Cook the beef

- Return pan to a high heat with a drizzle of **olive oil**. When oil is hot, cook **beef strips** until browned and cooked through, **1-2 minutes**.

TIP: If your pan is getting crowded, cook in batches for the best results!



Serve up

- Roughly chop **coriander**.
- Top each tortilla with creamy slaw, charred sweetcorn, Tex-Mex beef and **shredded Cheddar cheese**.
- Serve garnished with coriander.

Enjoy!