



Speedy Asian Beef Tacos

with Sesame Dressing & Crispy Shallots

Grab your Meal Kit with this symbol



Garlic



Sesame Oil Blend



Beef Strips



Sesame Seeds



Mayonnaise



Carrot



Cucumber



Shredded Red Cabbage



Mini Flour Tortillas



Crispy Shallots

 Hands-on: **20-30 mins**
Ready in: **25-35 mins**

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 crispy shallots for maximum enjoyment of this game changer in fusion cuisine.

Pantry items

Olive Oil, Soy Sauce, Honey, Sugar, Rice 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
garlic	1 clove	2 cloves
soy sauce* (for the beef)	2½ tbs	½ cup
honey*	1 tbs	2 tbs
sesame oil blend	1 packet (15ml)	2 packets (30ml)
beef strips	1 packet	1 packet
sesame seeds	1 packet	2 packets
soy sauce* (for the sauce)	1½ tsp	1 tbs
sugar*	1 tsp	2 tsp
rice wine vinegar*	1 tsp	2 tsp
mayonnaise	1 packet (40g)	1 packet (100g)
carrot	1	2
cucumber	1 (medium)	1 (large)
shredded red cabbage	1 bag (150g)	1 bag (300g)
mini flour tortillas	8	16
crispy shallots	1 packet	2 packets

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3800kJ (908Cal)	690kJ (165Cal)
Protein (g)	47.4g	8.6g
Fat, total (g)	42.5g	7.7g
- saturated (g)	8.2g	1.5g
Carbohydrate (g)	77.4g	14.0g
- sugars (g)	19.7g	3.6g
Sodium (g)	1830mg	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. Marinate the beef

Finely chop the **garlic** (or use a garlic press). In a medium bowl, combine the **garlic, soy sauce (for the beef), honey** and **1/2 the sesame oil blend**. Add the **beef strips** and toss to coat. Set aside to marinate.

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



4. Cook the beef

Return the frying pan to a high heat with a **drizzle** of **olive oil**. When the oil is hot, add **1/2 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**. Add the excess **beef marinade** to the empty pan and cook until bubbling, **1 minute**. Remove from the heat and return the **beef strips** to the pan. Toss to coat in the marinade.

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

TIP: The beef may char a little in the pan, this adds to the flavour!



2. Make the sesame dressing

Heat a large frying pan over a medium-high heat. Add the **sesame seeds** and toast, tossing, until golden, **3-4 minutes**. Transfer to a small bowl. Add the **soy sauce (for the sauce), sugar, rice wine vinegar, mayonnaise** and the **remaining sesame oil blend** to the bowl with the toasted **sesame seeds**. Mix well and set aside.

TIP: The hot sesame seeds might sizzle in the sauce, this adds to the flavour!



5. Warm 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.



3. Get prepped

Grate the **carrot** (unpeeled). Thinly slice the **cucumber** into batons. In a medium bowl, combine **1/2 the sesame dressing** with the **shredded red cabbage**. Toss to coat and set aside.



6. Serve up

Bring everything to the table to serve. Fill the tortillas with a helping of the slaw, carrot, cucumber and Asian beef strips. Drizzle over the remaining sesame dressing and sprinkle with the **crispy shallots**.

Enjoy!