



# BBQ Beef Tacos with Slaw & Sour Cream

**FRESH & FAST** Box to plate: 15 mins

Grab your  
Fresh & Fast  
Meal Kit



**Nutrition Per Serving:** Energy 3232kJ (772Cal) | Protein 46.7g | Fat, total 39.3g - saturated 14.1g | Carbohydrate 54.1g - sugars 16.6g | Sodium 1382mg  
The quantities provided above are averages only.

We're here to help! Scan here  
2023 | WK12 | W



# Get ready

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'll need

(along with the basics)



Large Frying Pan



Microwave

## From the pantry



Olive Oil



Salt & Pepper

## From the cool pouch

	2P	4P
Beef Strips	1 medium pkt	1 large pkt
Garlic Paste	1 pkt	2 pkts
Shredded Cabbage Mix	1 medium bag	1 large bag
BBQ Mayo	1 medium pkt	1 large pkt
Shredded Cheddar Cheese	1 medium pkt	1 large pkt
Light Sour Cream	1 medium pkt	1 large pkt

## Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## 1. Sizzle



Beef Strips



Garlic Paste



All-American Spice Blend



Tomato



Cucumber



Lime



Shredded Cabbage Mix



BBQ Mayo

## 3. Zap



Mini Flour Tortillas



Shredded Cheddar Cheese



Light Sour Cream



Coriander

- Heat **olive oil** in a frying pan over high heat
- Cook **beef, garlic paste** and **spice blend**, tossing, until browned, **1-2 mins**. Set aside

- Finely chop **tomato**. Thinly slice **cucumber** into sticks. Set aside
- Cut **lime** into wedges
- In a bowl, combine **cabbage, BBQ mayo** and a generous squeeze of **lime juice**. Season and toss

- Microwave **tortillas** in **10 second** bursts until warmed through
- Fill **tortillas** with **slaw, beef, tomato, cucumber** and **cheese**. Top with **sour cream** and torn **coriander**
- Serve with remaining **lime**



### Rate your recipe

We need your expertise!

Let our Culinary team know what you thought: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)