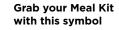
Japanese Beef Tacos

with Quick Pickled Cucumber











Cucumber

Beef Strips



Mixed Sesame Seeds

Mini Flour Tortillas





Japanese Dressing



Hands-on: 10-20 mins Ready in: 20-30 mins

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

ingi calcillo			
	2 People	4 People	
olive oil*	refer to method	refer to method	
cucumber	1	2	
vinegar* (white wine or rice wine)	2 tbs	⅓ cup	
sugar*	1 tsp	2 tsp	
salt*	1 tsp	2 tsp	
ginger	1 knob	2 knobs	
garlic	1 clove	2 cloves	
soy sauce*	2 tbs	⅓ cup	
honey*	1 tbs	2 tbs	
beef strips	1 packet	1 packet	
mixed sesame seeds	1 sachet	2 sachets	
mini flour tortillas	6	12	
Japanese dressing	1 tub (30g)	2 tubs (60g)	
slaw mix	1 bag (150g)	1 bag (300g)	
garlic aioli	1 packet (50g)	1 packet (100g)	

^{*}Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3340kJ (798Cal)	709kJ (169Cal)
Protein (g)	41.7g	8.9g
Fat, total (g)	41.0g	8.7g
- saturated (g)	5.9g	1.3g
Carbohydrate (g)	60.2g	12.8g
- sugars (g)	18.3g	3.9g
Sodium (g)	2600mg	552mg

Allergens

may have changed.

Always read product labels for the most up-to-date allergen information.

Visit HelloFresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens



1. Pickle the cucumber

Thinly slice the **cucumber** into batons. In a medium bowl, combine the **vinegar**, **sugar** and **salt**. Stir to dissolve and add the **cucumber**. Toss to coat, then set aside, tossing every few minutes to coat in the pickling liquid.

TIP: Slicing the cucumber very thin helps it pickle faster!



2. Flavour the beef

Finely grate the **ginger**. Finely grate the **garlic** (or use a garlic press). In a medium bowl, combine the **ginger**, **garlic**, **soy sauce** and **honey**. Add the **beef strips** and toss to coat.



3. Toast the sesame seeds

Heat a large frying pan over a medium-high heat. Add the **mixed sesame seeds** and toast, tossing, until golden, **3-4 minutes**. Transfer to a small bowl.



4. Cook the beef

Return the pan to a high heat with a **drizzle** of **olive oil**. Add **1/2** the **beef strips**, shaking off any excess marinade, and cook, tossing, until browned, **1-2 minutes**. Transfer to a plate. Repeat with the **remaining beef strips**.

TIP: Cooking the beef without any excess marinade helps keep it tender without stewing the meat.



5. Heat the tortillas

Heat the **mini flour tortillas** in a sandwich press or on a plate in the microwave for **10 second bursts** until warm. In a medium bowl, combine the **Japanese dressing** with a **drizzle** of **olive oil**. Add the **slaw mix** and the toasted **sesame seeds** and toss to coat.



6. Serve up

Bring everything to the table to serve. Spread the tortillas with the **garlic aioli** and fill with the Japanese slaw, beef strips and pickled cucumber.

Enjoy!