



Korean Beef Tacos

with Speedy Pickled Onion

Grab your Meal Kit
with this symbol



Garlic



Beef Strips



Red Onion



Carrot



Cos Lettuce



Long Red Chilli
(Optional)



Mini Flour
Tortillas



Mayonnaise



Crispy Shallots



Hands-on: **20-30 mins**



Ready in: **25-35 mins**



Spicy (optional
long red chilli)

Mexican Korean fusion? Yeah, that's right, tonight we're getting trendy on you. Don't worry though, after you've tried our easy pickle on this colourful taco, you'll be glad we did.

Pantry items

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

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*	2 tbs	¼ cup
honey*	1 tbs	2 tbs
beef strips	1 medium packet	1 large packet
red onion	½	1
vinegar* (white wine or rice wine)	¼ cup	½ cup
salt*	1 tsp	2 tsp
sugar*	3 tsp	1½ tbs
carrot	1	2
cos lettuce	½ head	1 head
long red chilli (optional)	1	2
mini flour tortillas	6	12
mayonnaise	1 packet (40g)	2 packets (80g)
crispy shallots	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2983kJ (712Cal)	592kJ (141Cal)
Protein (g)	48.3g	9.6g
Fat, total (g)	27g	5.4g
- saturated (g)	3.4g	0.7g
Carbohydrate (g)	62.3g	12.4g
- sugars (g)	22.3g	4.4g
Sodium (mg)	2232mg	443mg

The quantities provided above are averages only.

Allergens

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 may have changed.

1



Get prepped

- Finely chop **garlic**.
- In a medium bowl, combine **garlic**, **soy sauce** and **honey**.
- Add **beef strips**, toss to coat and set aside.
- Meanwhile, thinly slice **red onion** (see ingredients).
- In a small bowl, combine **vinegar**, the **salt** and **sugar**.
- Scrunch **onion** in your hands, then add to the pickling liquid.
- Add just enough **water** to cover the onion and set aside until serving.

TIP: If you don't like pickled onion, skip this step and cook the onion in step 3 with the beef.

3



Cook the beef

- In a large frying pan, heat a drizzle of **olive oil** over a high heat.
- When the oil is hot, cook **beef strips**, in batches, tossing, until browned and cooked through, **1-2 minutes**.
- Microwave **mini flour tortillas** on a plate for **10 second** bursts, until warmed through.

TIP: You can cook the sliced red onion with the beef if you prefer. Cooking the meat in batches over a high heat keeps it tender.

2



Make the salad

- Grate **carrot**.
- Shred **cos lettuce** (see ingredients).
- Thinly slice **long red chilli** (if using). In a second medium bowl, combine **carrot**, **lettuce** and **chilli**.
- Season with **salt** and **pepper** and toss to coat. Set aside.

4



Serve up

- Drain the pickled onion. Take everything to the table to serve.
- Top the tortillas with the salad, Korean beef and quick pickled onion.
- Top with **mayonnaise** and sprinkle with **crispy shallots**.

Enjoy!