

# Korean-Style Beef Tacos

with Garlic Aioli

Grab your Meal Kit with this symbol



Garlic



Sesame Seeds



Beef Strips



Carrot



Cucumber



Cos Lettuce



Mini Flour Tortillas



Garlic Aioli



Crispy Shallots

 Hands-on: 25-35 mins  
Ready in: 30-40 mins

Winner, winner, Korean dinner – this Asian take on tacos includes creamy garlic aioli, crispy shallots and a fresh salad. Tender beef strips marinated in soy sauce and honey make it really sizzle!

## Pantry items

Olive Oil, Soy Sauce, Honey



## 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	2 cloves	4 cloves
soy sauce*	2 tbs	½ cup
honey*	1 tbs	2 tbs
sesame seeds	½ sachet	1 sachet
beef strips	1 packet	1 packet
carrot	½	1
cucumber	1	2
cos lettuce	½ head	1 head
mini flour tortillas	6	12
garlic aioli	1 packet (50g)	1 packet (100g)
crispy shallots	1 packet	2 packets

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	3156kJ (754Cal)	691kJ (165Cal)
Protein (g)	49.5g	10.8g
Fat, total (g)	33.6g	7.4g
- saturated (g)	5.3g	1.2g
Carbohydrate (g)	58.2g	12.7g
- sugars (g)	16.8g	3.7g
Sodium (mg)	1423mg	312mg

## 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.



## Flavour the beef

Finely chop the **garlic**. In a medium bowl, combine the **garlic, soy sauce, honey** and **sesame seeds** (see ingredients). Add the **beef strips**, toss to coat and set aside to marinate.

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



## Prep the salad

Grate the **carrot** (see ingredients). Thinly slice the **cucumber** into thin strips (or half-moons if you prefer). Shred the **cos lettuce** (see ingredients).



## Make the salad

In a medium bowl, combine the **carrot, cucumber** and **cos lettuce**. Season with **salt** and **pepper** and toss to coat. Set aside.



## Cook the beef

In a large frying pan, heat a drizzle of **olive oil** over a high heat. When the oil is hot, cook the **beef strips**, in batches, tossing, until browned and cooked through, **1-2 minutes**. Transfer to a plate.

**TIP:** Cooking the meat in batches over a high heat keeps it tender.



## Heat 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.



## Serve up

Take everything to the table. Spread some **garlic aioli** over each tortilla and top with salad, Korean beef and **crispy shallots**.

Enjoy!