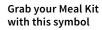


Korean-Style Beef Tacos with Garlic Aioli





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	⅓ cup
honey*	1 tbs	2 tbs
sesame seeds	½ sachet	1 sachet
beef strips	1 packet	1 packet
carrot	1/2	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** 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.

5



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!

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.

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