



Quick Korean-Style Beef Tacos

with Garlic Aioli

Grab your Meal Kit
with this symbol



Garlic



Beef Strips



Carrot



Cucumber



Shredded Cabbage
Mix



Mini Flour
Tortillas



Garlic Aioli



Crispy Shallots



Recipe Update

The recent wet weather conditions across the East Coast have impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!



Hands-on: **25-35 mins**
Ready in: **25-35 mins**

Winner, winner, Korean dinner – this Asian take on tacos combines silky garlic aioli with crispy shallots and a fresh salad. Tender beef strips marinated in soy sauce and honey are what 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	¼ cup
honey*	1 tbs	2 tbs
beef strips	1 medium packet	1 large packet
carrot	½	1
cucumber	1	2
shredded cabbage mix	1 medium bag	1 large bag
mini flour tortillas	6	12
garlic aioli	1 packet (50g)	1 packet (100g)
crispy shallots	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3033kJ (724Cal)	673kJ (160Cal)
Protein (g)	46g	10.2g
Fat, total (g)	35.1g	7.8g
- saturated (g)	6.5g	1.4g
Carbohydrate (g)	59.9g	13.3g
- sugars (g)	18.7g	4.2g
Sodium (mg)	1195mg	265mg

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](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Flavour the beef

- Finely chop **garlic**.
- In a medium bowl, combine **garlic**, **soy sauce** and **honey**. Add **beef strips** and toss to coat. Set aside to marinate.

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

3



Cook the beef

- In a large frying pan, heat a drizzle of **olive oil** over a high heat. When oil is hot, cook **beef strips**, in batches, tossing, until browned and cooked through, **1-2 minutes**. Transfer to a bowl.
- Return pan to a medium-high heat with a drizzle of **olive oil**. Cook **shredded cabbage mix**, tossing, until softened, **2 minutes**.

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

2



Prep the veg

- Grate **carrot** (see ingredients). Slice **cucumber** into thin strips (or half-moons, if you prefer).
- In a medium bowl, combine **carrot** and **cucumber**. Season with **salt** and **pepper** and toss to coat. Set aside.

4



Serve up

- Microwave **mini flour tortillas** on a plate for **10 second** bursts, until warmed through.
- Spread some **garlic aioli** over the tortillas and top with the cabbage, veggies and Korean-style beef. Sprinkle with **crispy shallots** to serve.

Enjoy!

Rate your recipe

Scan here to rate this recipe!

