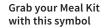
Quick Korean-Style Beef Tacos with Garlic Aioli

















Cucumber

Carrot



Shredded Cabbage





Tortillas

Crispy Shallots

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

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
beef strips	1 medium packet	1 large packet
carrot	1/2	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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



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.



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.



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.



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!

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