



Nonna's Beef Tacos

with Caramelised Onion & Creamy Pesto

Grab your Meal Kit with this symbol



Red Onion



Garlic



Cos Lettuce



Tomato



Beef Strips



Italian Herbs



Mini Flour Tortillas



Creamy Pesto Dressing

Hands-on: 20 mins
Ready in: 25 mins

OK, we may be getting a little cheeky with this one, but we know Nonna is all about bringing people around the table to enjoy a meal of wonderful flavours. So when tender herby beef strips, creamy pesto and caramelised onion come together in DIY tacos, we think Nonna would approve.

Pantry items

Olive Oil, Balsamic Vinegar, Brown 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

Medium frying pan · Large frying pan

Ingredients

	4 People
olive oil*	refer to method
red onion	2
garlic	2 cloves
cos lettuce	1 head
tomato	3
balsamic vinegar*	2 tbs
warm water*	1 tbs
brown sugar*	1½ tbs
beef strips	1 packet
Italian herbs	2 sachets
salt*	½ tsp
mini flour tortillas	12
creamy pesto dressing	1 packet (100g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2910kJ (694Cal)	548kJ (131Cal)
Protein (g)	41.4g	7.8g
Fat, total (g)	30.9g	5.8g
- saturated (g)	5.3g	1.0g
Carbohydrate (g)	58.7g	11.1g
- sugars (g)	15.2g	2.9g
Sodium (g)	799mg	151mg

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. Get prepped

Thinly slice the **red onion**. Finely chop the **garlic** (or use a garlic press). Shred the **cos lettuce**. Finely chop the **tomato**.



2. Caramelize the onion

In a medium frying pan, heat a **good drizzle** of **olive oil** over a medium-high heat. Add the **onion** and cook, stirring, until softened, **5-6 minutes**. Add the **balsamic vinegar**, **warm water** and **brown sugar**, then stir to combine. Cook, stirring often, until dark and sticky, **3-5 minutes**. Season with **salt** and **pepper** and remove from the heat.



3. Flavour the beef

While the onion is caramelising, combine the **garlic**, **beef strips** and **Italian herbs** in a large bowl. **Drizzle** with **olive oil** and season with the **salt** and a **pinch** of **pepper**, then mix to combine.



4. Cook the beef

In a large frying pan, heat a **drizzle of olive oil** over a high heat. When the **oil** is hot, add **1/2** the **beef strips** and cook until browned and cooked through, **1-2 minutes**. Transfer to a medium bowl and repeat with remaining **beef**.



5. Heat the tortillas

Heat the **mini flour tortillas** in a sandwich press or on a plate in the microwave for **10 second bursts**, or until warmed through.



6. Serve up

Take everything to the table to serve. Build your tacos by spreading the tortillas with **creamy pesto dressing** and filling with the cos lettuce, tomato, beef and caramelised onion.

Enjoy!

TIP: *Cooking the meat in batches over a high heat helps it brown and stay tender.*