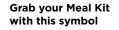
Nonna's Beef Tacos

with Caramelised Onion & Creamy Pesto











Red Onion





Cos Lettuce





Beef Strips



Mini Flour Tortillas



Creamy Pesto Dressing

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

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	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 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. Caramelise 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**.

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



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!