



# Quick Korean-Style Beef Tacos

with Pickled Onion & Crispy Shallots

Grab your Meal Kit  
with this symbol



Garlic



Beef Strips



Onion



Carrot



Fresh Chilli  
(Optional)



Mixed Leaves



Mini Flour  
Tortillas



Mayonnaise



Crispy Shallots



Beef  
Rump



## Recipe Update

The recent flooding on the East Coast of Australia has 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: **20-30 mins**



Ready in: **25-35 mins**



Spicy (optional fresh  
chilli)

Tender beef strips work a treat with a crisp, colourful salad in these speedy tacos, inspired by Korean flavours. The acidity from the lightly pickled onion and the crunchiness from the shallots adds the finishing touch.



**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

## Pantry items

Olive Oil, Soy Sauce, Honey, Vinegar  
(White Wine or Rice Wine)

## 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	1 clove	2 cloves
soy sauce*	2 tbs	¼ cup
honey*	1 tbs	2 tbs
beef strips	1 medium packet	1 large packet
onion	½	1
vinegar* (white wine or rice wine)	¼ cup	½ cup
carrot	1	2
fresh chilli (optional)	½	1
mixed leaves	1 medium bag	1 large bag
mini flour tortillas	6	12
mayonnaise	1 packet (40g)	1 packet (100g)
crispy shallots	1 medium packet	1 large packet
beef rump**	1 small packet	1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2957kJ (707Cal)	632kJ (151Cal)
Protein (g)	45.7g	9.8g
Fat, total (g)	32.9g	7g
- saturated (g)	6.7g	1.4g
Carbohydrate (g)	59.3g	12.7g
- sugars (g)	18.1g	3.9g
Sodium (mg)	1275mg	273mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2800kJ (669Cal)	586kJ (140Cal)
Protein (g)	40.5g	8.5g
Fat, total (g)	31g	6.5g
- saturated (g)	5.7g	1.2g
Carbohydrate (g)	59.3g	12.4g
- sugars (g)	18.1g	3.8g
Sodium (mg)	1282mg	268mg

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://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware **Allergens** may have changed.

If you have any questions or concerns, please visit [hellofresh.com.au/contact](https://hellofresh.com.au/contact)

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## Marinate the beef

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

### CUSTOM RECIPE

If you've upgraded to beef rump, place beef between two sheets of baking paper. Pound with a meat mallet or rolling pin until slightly flattened (this ensures it's extra tender once cooked). Season with salt and pepper. Marinate beef rump the same way as above.

3



## Cook the beef

- In a large frying pan, heat a drizzle of **olive oil** over high heat. When oil is hot, cook **beef strips**, in batches, tossing, until browned and cooked through, **1-2 minutes** (cooking the beef in batches helps keep it tender).
- When beef is almost done, microwave **mini flour tortillas** on a plate for **10 second** bursts, until warmed through.

### CUSTOM RECIPE

Prepare pan as above. When oil is hot, cook beef, turning, for 5-6 minutes, or until cooked to your liking. Transfer to a plate to rest for 5 minutes (the steak will keep cooking while it rests!). Slice the steak.

2



## Prep the onion & veggies

- Thinly slice **onion** (see ingredients).
- In a small bowl, combine **vinegar** and a good pinch of **sugar** and **salt**. Scrunch sliced **onion** in your hands, then add to pickling liquid. Add just enough **water** to cover **onion**. Set aside.
- Grate the **carrot**. Thinly slice **fresh chilli** (if using).
- In a second medium bowl, combine **mixed leaves**, **carrot** and **chilli**. Season with **salt** and **pepper**. Toss to coat. Set aside.

4



## Serve up

- Drain pickled onion.
- Fill tortillas with salad, Korean-style beef and pickled onion. Top with **mayonnaise** and **crispy shallots** to serve.

## Enjoy!

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