



Sichuan Garlic Beef Tacos

with Salad & Crispy Shallots

Grab your Meal Kit with this symbol



Beef Strips



Sichuan Garlic Paste



Carrot



Cucumber



Cos Lettuce



Lime



Mayonnaise



Mini Flour Tortillas



Crispy Shallots

Hands-on: 25-35 mins
Ready in: 30-40 mins

If you like bold flavours and Asian cuisines, you'll love food from the Sichuan province in China! We've dialed down the chilli but kept the tasty garlic and umami flavours for an easy-to-eat sauce that will appeal to everyone. And for an unauthentic but totally fun twist, use the flavoursome combination in tacos!

Pantry items

Olive Oil, Soy Sauce

Before you start

Our fruit and veggies need a little wash first!

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
soy sauce*	1½ tbs	3 tbs
beef strips	1 packet	1 packet
Sichuan garlic paste	1 packet (80g)	2 packets (160g)
carrot	1	2
cucumber	1	2
cos lettuce	½ head	1 head
lime	½	1
mayonnaise	1 packet (40g)	2 packets (80g)
mini flour tortillas	6	12
crispy shallots	1 packet	2 packets

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3160kJ (755Cal)	629kJ (150Cal)
Protein (g)	41.2g	8.2g
Fat, total (g)	35.0g	7.0g
- saturated (g)	6.9g	1.4g
Carbohydrate (g)	63.4g	12.6g
- sugars (g)	17.4g	3.5g
Sodium (g)	1850mg	369mg

Allergens

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)



1. Flavour the beef

In a medium bowl, combine the **soy sauce**, **beef strips** and **1/2 the Sichuan garlic paste**. Set aside.



2. Prep the veggies

Grate the **carrot** (unpeeled). Cut the **cucumber** into thin matchsticks. Shred the **cos lettuce** (see **ingredients list**). Slice the **lime** (see **ingredients list**) into wedges.



3. Make the Sichuan mayo

In a small bowl, combine the **mayonnaise** with the **remaining Sichuan garlic paste**. Set aside.



4. Cook the beef

In a large frying pan, heat a **drizzle of olive oil** over a high heat. Add the **beef strips** and cook, tossing, until browned, **1-2 minutes**. Transfer to a plate.

TIP: If your pan is getting crowded, cook in batches for the best results!



5. Heat the tortillas

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



6. Serve up

Bring everything to the table to serve. Spread each tortilla with some Sichuan mayo and top with the cos lettuce, carrot, cucumber and beef strips. Sprinkle with the **crispy shallots** and serve with lime wedges.

Enjoy!