



# Seared Beef Steak Tacos & Guacamole

with Zingy Cos Lettuce & Aioli

NEXT-LEVEL TACOS

NEW

Grab your Meal Kit with this symbol



Paprika Spice Blend



Premium Sirloin Tip



Red Onion



Baby Cos Lettuce



Cucumber



Tomato



Lime



Avocado



Green Dressing



Mini Flour Tortillas



Garlic Aioli

Prep in: 25-35 mins  
Ready in: 40-50 mins

These tacos are truly like nothing you've seen before. With premium sirloin tip, zingy cos lettuce and homemade guacamole, you won't be going back to super soggy or plain tacos ever again.

### Pantry items

Olive Oil, White Wine Vinegar



## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Large frying pan · Oven tray lined with baking paper

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
paprika spice blend	1 sachet	2 sachets
premium sirloin tip	1 small packet	2 small packets OR 1 large packet
red onion	½	1
<b>white wine vinegar*</b>	¼ cup	½ cup
baby cos lettuce	1 head	2 heads
cucumber	1	2
tomato	1	2
lime	½	1
avocado	1	2
green dressing	1 medium packet	1 large packet
mini flour tortillas	6	12
garlic aioli	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3528kJ (843Cal)	458kJ (109Cal)
Protein (g)	43.9g	5.7g
Fat, total (g)	48.4g	6.3g
- saturated (g)	7.6g	1g
Carbohydrate (g)	54g	7g
- sugars (g)	15.5g	2g
Sodium (mg)	950mg	123mg

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.

1



## Prep the sirloin tip

- **See Top Steak Tips! (below).** Preheat oven to **220°C/200°C fan-forced**.
- In a small bowl, combine **paprika spice blend**, a generous drizzle of **olive oil** and a pinch of **salt**.
- In a large frying pan, heat a drizzle of **olive oil** over high heat. When pan is hot, sear **premium sirloin tip** until browned, **1 minute** on both sides.

2



## Roast the sirloin tip

- Transfer **beef** to a lined oven tray. Brush over **paprika oil**.
- Roast for **17-22 minutes** for medium or until cooked to your liking.
- Remove from oven and cover with foil to rest for **10 minutes**.

**TIP:** The meat will keep cooking as it rests!

3



## Pickle the onion

- While the beef is roasting, thinly slice **red onion** (see ingredients).
- In a small bowl, combine the **white wine vinegar** and a good pinch of **sugar** and **salt**.
- Scrunch sliced **onion** in your hands, then add it to pickling liquid. Add enough **water** to just cover onion. Set aside.

4



## Prep the veggies

- Roughly chop **baby cos lettuce**.
- Slice **cucumber** into thin sticks.
- Finely chop **tomato**.
- Slice **lime** into wedges.
- Slice **avocado** in half and scoop the flesh out of its skin.

5



## Make the toppings

- In a medium bowl, place **avocado** and mash with a fork.
- Add **tomato** and a generous squeeze of **lime juice**. Stir to combine. Season to taste.
- Just before serving, in a second medium bowl, combine **baby cos lettuce** and **green dressing**. Season.
- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.

6



## Serve up

- Thinly slice beef. Toss in beef resting juices on oven tray.
- Drain pickled onion.
- Bring everything to the table. Build tacos by topping tortillas with **garlic aioli**, zingy cos lettuce, cucumber, beef steak, guacamole and pickled onion.
- Serve with any remaining lime wedges. Enjoy!

### Top Steak Tips!

1. Use paper towel to pat steak dry before seasoning.
2. Check if steak is done by pressing on it gently with tongs - rare steak is soft, medium is springy and well-done is firm.
3. For ultimate tenderness, let steak rest on a plate for 10 minutes before slicing.

## We're here to help!

Scan here if you have any questions or concerns



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