



Easy Pan-Fried Beef & Cheddar Tacos

with Herby Mayo & Deluxe Salad

NEW

KID FRIENDLY



Grab your Meal Kit with this symbol



Tomato



Deluxe Salad Mix



Beef Strips



Aussie Spice Blend



Mini Flour Tortillas



Dill & Parsley Mayonnaise



Cheddar Cheese



Beef Strips

Prep in: 5-15 mins
Ready in: 15-25 mins

Whipping together some tasty tacos has never been easier when you've got our deluxe salad mix at the ready. Load these handheld delights high with herby mayo, Aussie-spiced beef strips and cheese!

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

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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
tomato	1	2
deluxe salad mix	1 medium bag	1 large bag
white wine vinegar*	drizzle	drizzle
beef strips	1 small packet	2 small packets OR 1 large packet
Aussie spice blend	1 medium sachet	1 large sachet
mini flour tortillas	6	12
dill & parsley mayonnaise	1 medium packet	1 large packet
Cheddar cheese	1 large packet	2 large packets
beef strips**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3340kJ (798Cal)	823kJ (197Cal)
Protein (g)	48.2g	11.9g
Fat, total (g)	45.3g	11.2g
- saturated (g)	14.7g	3.6g
Carbohydrate (g)	46g	11.3g
- sugars (g)	7.7g	1.9g
Sodium (mg)	1200mg	296mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4122kJ (985Cal)	777kJ (186Cal)
Protein (g)	77.6g	14.6g
Fat, total (g)	52.9g	10g
- saturated (g)	17.9g	3.4g
Carbohydrate (g)	46.1g	8.7g
- sugars (g)	7.7g	1.5g
Sodium (mg)	1270mg	239mg

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



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1



Prep the tomato

- Roughly chop **tomato**.

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** and **Aussie spice blend**, tossing, in batches until browned and cooked through, **1-2 minutes**. Transfer to a plate.

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

Custom Recipe: If you've doubled your beef strips, cook beef strips, in batches, tossing, until browned and cooked through, 1-2 minutes.

2



Toss the salad

- In a large bowl, combine **deluxe salad mix**, **tomato**, a drizzle of **white wine vinegar** and **olive oil**. Season.

4



Serve up

- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.
- Build tacos by spreading tortillas with **dill & parsley mayonnaise**. Top with salad and beef. Sprinkle over **Cheddar cheese** to serve. Enjoy!

Rate your recipe

Our Culinary team is waiting for your feedback!
Let them know what you thought: hellofresh.com.au/rate