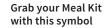
# Char Siu Glazed Beef Tacos

with Pickled Carrot & Cucumber

















Mini Flour



Tortillas



Mixed Salad Leaves





Coriander



Prep in: 15-25 mins Ready in: 20-30 mins

Get excited for dinner! These colourful handfuls are bursting with deliciousness from the sweet and tangy char siu-glazed beef and the spiked pickled veggies and also has some serious crunch from the crispy shallots.

**Pantry items** 

Olive Oil, Vinegar (White Wine or Rice Wine)

# 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

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	2 People	4 People		
olive oil*	refer to method	refer to method		
cucumber	1	2		
carrot	1	2		
vinegar* (white wine or rice wine)	⅓ cup	⅔ cup		
char siu paste	1 packet	2 packets		
beef strips	1 small packet	2 small packets OR 1 large packet		
mini flour tortillas	6	12		
garlic aioli	1 medium packet	1 large packet		
mixed salad leaves	1 small bag	1 medium bag		
crispy shallots	1 medium packet	1 large packet		
coriander	1 bag	1 bag		
beef strips**	1 small packet	2 small packets OR 1 large packet		

<sup>\*</sup>Pantry Items \*\*Custom Recipe Ingredient

## **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2895kJ (692Cal)	682kJ (163Cal)
Protein (g)	38.7g	9.1g
Fat, total (g)	35.2g	8.3g
- saturated (g)	8.1g	1.9g
Carbohydrate (g)	61g	14.4g
- sugars (g)	19.6g	4.6g
Sodium (mg)	1829mg	431mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3677kJ (879Cal)	669kJ (160Cal)
Protein (g)	68.1g	12.4g
Fat, total (g)	42.8g	7.8g
- saturated (g)	11.3g	2.1g
Carbohydrate (g)	61g	11.1g
- sugars (g)	19.6g	3.6g
Sodium (mg)	1899mg	346mg

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.



# Pickle the veggies

- Thinly slice cucumber into rounds.
- Grate carrot.
- In a medium bowl, combine the vinegar and a good pinch of sugar and salt.
- Add cucumber and grated carrot to pickling liquid. Add enough water to just cover veggies. Set aside.

TIP: Slicing the cucumber very thinly helps it pickle faster!



#### Microwave the tortillas

- Microwave mini flour tortillas on a plate in 10 second bursts until warmed through.
- Drain cucumber and carrot.



#### 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.
- Return all beef to pan. Add char siu paste and cook, tossing, until sauce is bubbling, 1 minute.

TIP: Cooking the beef in batches over high heat helps it stay tender.

**Custom Recipe:** If you've doubled your beef strips, cook beef in batches for the best results.



# Serve up

- Spread garlic aioli over tortillas.
- Fill with **mixed salad leaves**, pickled cucumber and carrot and char siu glazed beef.
- Top with crispy shallots.
- Tear over **coriander**.
- Serve with any remaining pickled veggies. Enjoy!



Scan here if you have any questions or concerns



