



# Easy Garlic-Herb Beef & Creamy Pesto Salad

with Fetta & Toasted Almonds

MEDITERRANEAN NEW

Grab your meal kit with this number

35



Tomato



Celery



Garlic & Herb Seasoning



Beef Strips



Mixed Salad Leaves



Creamy Pesto Dressing



Fetta Cubes



Flaked Almonds



Beef Strips



Pork Loin Steaks

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

Calorie Reduced

A light and bright salad is sometimes all you need, so let us present to you our garlicky beef salad packed with colour and texture. And, for a little bit of fun, we've added a tantalising depth of flavour with our creamy pesto dressing and feta cubes.

### Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)



## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

**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
<b>olive oil*</b>	refer to method	refer to method
tomato	1	2
celery	1 medium packet	1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
beef strips	1 medium packet	2 medium packets OR 1 large packet
mixed salad leaves	1 large packet	2 large packets
creamy pesto dressing	1 medium packet	1 large packet
<b>vinegar*</b> (white wine or balsamic)	drizzle	drizzle
fetta cubes	1 large packet	1 large packet
flaked almonds	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2165kJ (517Cal)	640kJ (153Cal)
Protein (g)	37.2g	11g
Fat, total (g)	37.5g	11.1g
- saturated (g)	9.6g	2.8g
Carbohydrate (g)	7.2g	2.1g
- sugars (g)	3.8g	1.1g
Sodium (mg)	995mg	294mg
Dietary Fibre (g)	4.3g	1.3g

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.



## Get prepped

- Finely chop **tomato** and **celery**.
- In a medium bowl, combine **garlic & herb seasoning** and a drizzle of **olive oil**. Add **beef strips** and toss to coat.



## Bring it all together

- In a large bowl, combine **tomato**, **celery**, **mixed salad leaves**, **creamy pesto dressing** and a drizzle of **vinegar** and **olive oil**. Season to taste.



## Cook the beef

- Heat a large frying pan over high heat with a drizzle of **olive oil**. When oil is hot, cook **beef strips** in batches, tossing, until browned and cooked through, **1-2 minutes**.

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



## Serve up

- Divide creamy pesto salad between bowls and top with garlic-herb beef.
- Crumble over **fetta cubes** and garnish with **flaked almonds** to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW29



### CUSTOM OPTIONS



#### DOUBLE BEEF STRIPS

Follow method above, cooking in batches if necessary.



#### SWAP TO PORK LOIN STEAKS

Cut into bite-sized pieces. Cook until cooked through, 4-6 minutes.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

