



Quick Tex-Mex Beef & Cheddar Tacos

with Creamy Slaw & Celery Salsa

NEW

KID FRIENDLY

Grab your meal kit with this number

35



Sweetcorn



Celery



Spring Onion



Beef Mince



Tex-Mex Spice Blend



Slaw Mix



Garlic Aioli



Mini Flour Tortillas



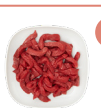
Cheddar Cheese



Parsley



Beef Mince



Beef Strips

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

These tacos may be mini but they pack a mighty punch of flavour! Enjoy the mouth-watering smokiness of our Tex-Mex spiced beef paired with a refreshing garlic aioli slaw and corn salsa for some coolness and crunch.

Pantry items

Olive Oil, White Wine Vinegar

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
olive oil*	refer to method	refer to method
sweetcorn	1 medium tin	1 large tin
celery	1 medium packet	1 large packet
spring onion	1 stem	2 stems
white wine vinegar*	drizzle	drizzle
beef mince	1 medium packet	2 medium packets OR 1 large packet
Tex-Mex spice blend	1 medium sachet	1 large sachet
slaw mix	1 small packet	1 large packet
garlic aioli	1 large packet	2 large packets
mini flour tortillas	6	12
Cheddar cheese	1 medium packet	1 large packet
parsley	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4288kJ (1025Cal)	932kJ (223Cal)
Protein (g)	42.7g	9.3g
Fat, total (g)	67.6g	14.7g
- saturated (g)	16g	3.5g
Carbohydrate (g)	57.5g	12.5g
- sugars (g)	12.9g	2.8g
Sodium (mg)	1256mg	273mg
Dietary Fibre (g)	8.5g	1.8g

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.

1



Make the salsa

- Drain **sweetcorn**. Roughly chop **celery**. Thinly slice **spring onion**.
- Heat a large frying pan over high heat. Cook **sweetcorn** until lightly charred, **5-6 minutes**.
- Transfer **corn** to a medium bowl. Add **celery, spring onion** and a drizzle of **white wine vinegar** and **olive oil**. Stir to combine, season with **salt** and **pepper** and set aside.

TIP: Cover the pan with a lid or foil if the kernels are "popping out".

3



Prep the slaw & heat the tortillas

- Meanwhile, combine **slaw mix** and **garlic aioli** in a second medium bowl. Season to taste.
- Microwave **mini flour tortillas** on a plate in **10 second** bursts, until warmed through.

2



Cook the mince

- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **beef mince** and **Tex-Mex spice blend**, breaking up with a spoon, until just browned, **4-5 minutes**.

4



Serve up

- Top each tortilla with creamy slaw, Tex-Mex beef, celery salsa and **Cheddar cheese**.
- Tear over **parsley** to serve. Enjoy!

Little cooks: Take the lead and help build the tacos!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW30



CUSTOM OPTIONS

+ DOUBLE BEEF MINCE

Follow method above, cooking in batches if necessary.

↻ SWAP TO BEEF STRIPS

Cook in batches, tossing, until browned and cooked through, 1-2 minutes.

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

