



Quick Beef Tacos

with Smokey Aioli Slaw & Charred Corn Salsa

Grab your Meal Kit with this symbol



Sweetcorn



Carrot



Shredded Cabbage Mix



Smokey Aioli



Beef Strips



All-American Spice Blend



Mini Flour Tortillas



Tomato



Coriander

Hands-on: 20-30 mins
Ready in: 20-40 mins

You can't beat tacos for an easy, satisfying meal that everyone will love. So here's a new combo to get your tastebuds tingling, with smokey aioli, spiced beef, slaw and charred corn salsa to top it all off.

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweetcorn	1 tin (125g)	1 tin (300g)
carrot	1	2
shredded cabbage mix	1 bag (150g)	1 bag (300g)
smokey aioli	1 packet (50g)	1 packet (100g)
white wine vinegar*	1 tsp	2 tsp
beef strips	1 small packet	1 medium packet
All-American spice blend	1 sachet	2 sachets
mini flour tortillas	6	12
tomato	1	2
coriander	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3005kJ (718Cal)	580kJ (138Cal)
Protein (g)	46.3g	8.9g
Fat, total (g)	30.2g	5.8g
- saturated (g)	3.8g	0.7g
Carbohydrate (g)	59.8g	11.5g
- sugars (g)	17.2g	3.3g
Sodium (mg)	1011mg	195mg

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://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Char the corn

Drain the **sweetcorn**. Heat a large frying pan over a high heat. Cook the **sweetcorn** until lightly charred, **4-5 minutes**. Transfer to a medium bowl, set aside to cool for **5 minutes**.

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



Make the slaw

Grate the **carrot**. In a second medium bowl, combine the **carrot**, **shredded cabbage mix**, **smokey aioli** and a drizzle of **olive oil**. Season with **salt** and **pepper**. Set aside.



Make the salsa

Roughly chop the **tomato**. Add the **tomato**, **white wine vinegar** and a drizzle of **olive oil** to the charred **corn**. Season and stir to combine, set aside.



Cook the beef

Heat a large frying pan over a high heat with a drizzle of **olive oil**. Cook the **beef strips** and **All-American spice blend** until golden, **2-3 minutes** (cook in batches if your pan is getting crowded). Season.



Heat the tortillas

Heat the **mini flour tortillas** on a plate in the microwave for **10 second** bursts, until warmed through.



Serve up

Roughly chop the **coriander**. Bring everything to the table to serve. Top each tortilla with the smokey aioli slaw, All-American beef and the charred corn salsa. Drizzle with any pan juices. Garnish with the coriander.

Enjoy!