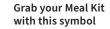
# Quick All-American Beef Tacos with Smokey Aioli Slaw & Corn Salsa

















Smokey Aioli





Beef Strips





Mini Flour Tortillas



**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

3				
	2 People	4 People		
olive oil*	refer to method	refer to method		
sweetcorn	1 tin (125g)	1 tin (300g)		
deluxe slaw mix	1 medium bag	1 large bag		
smokey aioli	1 packet (50g)	1 packet (100g)		
tomato	1	2		
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		
plant-based smokey aioli**	1 medium packet	1 large packet		

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

### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2947kJ (704Cal)	684kJ (163Cal)
Protein (g)	43.2g	10g
Fat, total (g)	33g	7.7g
- saturated (g)	5.1g	1.2g
Carbohydrate (g)	54.7g	12.7g
- sugars (g)	12.5g	12.7g
Sodium (mg)	986mg	229mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2905kJ (694Cal)	<b>674kJ</b> (161Cal)
Protein (g)	43.2g	10g
Fat, total (g)	31.5g	7.3g
- saturated (g)	4.6g	1.1g
Carbohydrate (g)	53.7g	12.5g
- sugars (g)	11.4g	12.5g
Sodium (mg)	1048mg	243mg

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.



#### Cook the corn

- Drain sweetcorn.
- Heat a large frying pan over a high heat. Add sweetcorn and cook until lightly charred, 4-5 minutes.
- Transfer to a medium bowl to cool.

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



## Cook the beef & heat the tortillas

- Return frying pan to a high heat a drizzle of olive oil. When oil is hot, add beef strips and All-American spice blend. Cook, tossing, until golden, 2-3 minutes. Season to taste.
- Microwave mini flour tortillas on a plate for 10 second bursts, until warmed through.

TIP: If your pan is getting crowded, cook the beef in batches for best results!



## Get prepped

- While corn is cooking, combine **deluxe slaw mix**, **smokey aioli** and a drizzle of **olive oil** in a medium bowl. Season with **salt** and **pepper**. Set aside.
- Roughly chop tomato. To the bowl with the corn, add tomato, white wine vinegar and a drizzle of olive oil. Stir to combine. Season to taste.

#### **CUSTOM RECIPE**

If you've upgraded to plant-based smokey aioli, add it to the slaw as above.



## Serve up

- Fill the middle of each tortilla with a helping of smokey aioli slaw. Top with All-American beef and corn salsa.
- Pour over any extra juices from the pan to serve.

## Enjoy!

Rate your recipe
Scan here to rate this recipe!

